

Chicken Lettuce Wraps

2 dinner servings
4-6 appetizer servings
40 minutes

Ingredients

1 tablespoon olive oil
½ pound ground chicken
1 clove garlic, minced
½ onion, diced
1/8 cup hoisin sauce
1 ½ tsp soy sauce
1 ½ tsp rice wine vinegar
1 ½ tsp freshly grated ginger
1 stalk celery finely diced
1 green onions, thinly sliced
Kosher salt and freshly ground black pepper, to taste
1 head butter lettuce

Directions

Heat olive oil in a saucepan over medium high heat. Add ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, and ginger until onions have become translucent, about 1-2 minutes.

Stir in celery and green onions until tender, about 1-2 minutes; season with salt and pepper, to taste.

To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style.