

GREEN ONION & CHICKEN LETTUCE WRAPS

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

1 tablespoon olive oil
1 pound ground chicken or Turkey
2 cloves garlic, minced
1 onion, diced
¼ cup hoisin sauce
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon freshly grated ginger
1 tablespoon Sweet Chili Sauce, optional
1 8-ounce can whole water chestnuts, drained and diced
2 green onions, thinly sliced
Kosher salt and freshly ground black pepper, to taste
1 head butter lettuce or Romaine 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 ginger, and Sriracha until onions have become translucent, about 1-2 minutes
- Stir in water chestnuts 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
- You can add Carrots, Bell Peppers and Zucchini as well.