

PF Changs Chicken Lettuce Wraps

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chicken lettuce wraps
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Servings: 4

1 tablespoon olive oil
1 pound ground chicken
2 cloves garlic, minced
1 onion, diced
1/4 cup hoisin sauce
2 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon freshly grated ginger
1 tablespoon Sriracha, optional
1 can whole water chestnuts (8-ounce)
drained and diced
2 green onions, thinly sliced
Kosher salt and freshly ground black pepper, to taste
1 head butter lettuce

Cuisine: Chinese

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 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.

Per Serving (excluding unknown items): 339 Calories; 14g Fat (38.8% calories from fat); 37g Protein; 14g Carbohydrate; 2g Dietary Fiber; 107mg Cholesterol; 880mg Sodium. Exchanges: 5 Lean Meat; 1 Vegetable; 1 Fat; 1/2 Other Carbohydrates.