

LETTUCE WRAPS

Equipment

None

Ingredients

Filling

1	med	red bell pepper (sub chili powder)
2	med	green onions, chopped
2	tsp	fresh ginger root, minced
1	cup	water chestnuts, chopped
1	head	Boston Bib, or Romaine lettuce
1	tbsp	olive oil
		Sriracha hot sauce (topping)

Marinade

1	lb	ground chicken
1	tbsp	low-sodium soy sauce
1	tbsp	rice vinegar
1	tsp	sesame oil

Sauce

5	tbsp	low-sodium soy sauce
2	tbsp	rice vinegar
2	tsp	granulated sugar
2	tsp	sesame oil
2	tbsp	hoisin sauce
1	tsp	cornstarch



Directions

Marinade

1. Place marinade ingredients in a bowl and mix well. Add chicken and stir to combine. Set aside.

Sauce

1. Combine all of the sauce ingredients and mix until smooth.
2. Heat 1 tbsp of olive oil in a large skillet or wok. Add the chicken mixture and stir fry 2-3 minutes.
3. Push the chicken to the side of the pan and add the bell pepper, ginger, green onions and water chestnuts. Stir fry 1-2 minutes.
4. Add the sauce and cook over medium heat, stirring as needed until thickened.
5. Serve in lettuce cups, topped with sriracha hot sauce, if desired.