

CopyCat P.F. Chang's Chicken Lettuce Wraps

Ingredients

1 17 Oz. Box Farm Rich Boneless Chicken Bites
1 Head Iceburg Lettuce
1/2 Large onion diced
2 Cloves of minced garlic (1 teaspoon)
2 Scallion stalks/green onions thinly sliced
1 8-ounce can of water chestnuts chopped
3 fresh mushrooms chopped (optional)

Stir Fry Sauce:

1/4 Cup Hoisin Sauce
2 Tablespoons Soy Sauce
1 Tsp Sriracha (spicy Thai chili)
1 Tablespoon Sesame Oil
1 Tablespoon Rice Wine Vinegar
2 Teaspoons Ginger (optional)
1/4 Teaspoon each of salt and pepper (optional)

Directions

Carefully remove lettuce leaves from the head of lettuce and rinse. Set to dry.

Heat the Farm Rich Boneless Chicken Bites in a microwave oven on high for three minutes (microwave ovens vary) or until no longer frozen. Chop chicken bites into small pieces with a sharp knife.

Chop all other veggies into small pea-sized pieces. This includes the onion, water chestnuts, and mushrooms. I like to use a pair of cutting shears for the green onion. You'll want to rinse and cut the green onion into thin slices.

Measure and collect all the ingredients for the sauce.

Heat a frying pan to a medium high heat and add the sesame oil to the pan.

Add the chicken pieces to the oil. Add your rice wine vinegar, onions, garlic, soy sauce, hoisin sauce, green onions, mushrooms, and water chestnuts. Fry all the ingredients stirring continuously for 5 to 8 minutes or until the onions have softened and everything is coated in the stir-fry sauce.

Plate the lettuce wraps by serving up small cups of lettuce filled with white fried rice noodles and the Chicken Stir-Fry. Season with extra sauce or a bit of store bought sauce.