

CopyCat P.F. Chang's Lettuce Wraps with Chicken

Ingredients

1 pound ground chicken breast or finely chopped chicken
1 large onion, chopped
2 tablespoons minced garlic
1 tablespoon reduced-sodium soy sauce
1/4 cup hoisin sauce
2 teaspoons minced fresh ginger
1 tablespoon rice wine vinegar
2 teaspoons Asian chili sauce
1 can (8 ounce size) water chestnuts, drained and finely chopped
1 bunch green onions, thinly sliced
2 teaspoons sesame oil
16 Boston, Bibb or butter lettuce leaves

Directions

Heat a large skillet over medium heat. Add the ground chicken and cook, stirring frequently, until the chicken is no longer pink.

Add the onion, garlic, soy sauce, hoisin sauce, ginger, vinegar, and chili sauce to the skillet. Cook, stirring frequently, until the onions are soft and the chicken is broken up.

Stir the water chestnuts and green onions into the chicken mixture. Cook for 2 minutes. Stir in the sesame oil then remove the skillet from the heat.

Place the chicken mixture on a platter or in a bowl. Serve with the lettuce leaves.