

PF Chang's Chicken Lettuce Wraps

Ingredients

- 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 (8-ounce) can whole water chestnuts, drained and diced
- salt and pepper, to taste
- lettuce boats

Instructions

- 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 (if using) until onions have become translucent, about 1-2 minutes.
- Stir in chestnuts 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 boat, taco-style.