

Copycat P.F. Chang's Lettuce Wraps

INGREDIENTS

1 pound ground chicken
1 tablespoon olive oil
1 yellow onion, finely diced
3 cloves garlic, minced
1 (8 oz.) can water chestnuts, drained and finely diced
1/4 cup hoisin sauce
1/4 cup low-sodium soy sauce
1 tablespoon rice wine vinegar
1 tablespoon sriracha hot sauce, optional
1 tablespoon fresh ginger, grated
1/4 teaspoon red pepper flakes, optional
Kosher salt and freshly ground pepper, to taste
2 tablespoons green onions, thinly sliced, plus more for garnish
1 head butter lettuce, rinsed and spun dr

PREPARATION

Heat oil in a large pan or skillet over medium-high heat and cook chicken until browned on all sides. 5-7 minutes.

Drain fat, then add onions and cook until translucent. 4-5 minutes. Season generously with salt and pepper, then add garlic and ginger and cook for another 1 minute, or until fragrant.

Stir in hoisin sauce, soy sauce, rice wine vinegar, sriracha and red pepper flakes, if using, and cook for another 2-3 minutes, giving flavors a chance to blend.

Mix in diced water chestnuts and green onions, then taste and adjust seasoning, if necessary.

Serve with butter lettuce, scooping chicken mixture into lettuce "bowls." Enjoy!