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Asian Lettuce Wraps

4 Servings

306 Cal, 19.1g Carbs, 15g Fat, 21.6g Pro

- 1 Tbsp sesame oil
 - 1 lb ground chicken
 - 2 cloves garlic, minced
 - 1 onion, diced
 - 2 Tbsp light sodium soy sauce
 - 1/4 cup hoisin sauce
 - 1 Tbsp rice wine vinegar
 - 2 tsp ginger puree (or you can use fresh grated ginger)
 - 1 Tbsp Sriracha
 - 1 (8-oz) can water chestnuts, drained & diced
 - 2 green onions, thinly sliced
 - Sea salt & freshly ground black pepper, to taste
 - Butter, romaine, or iceberg lettuce leaves
1. Heat sesame oil in a saucepan over medium high heat. Add ground chicken & cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.
 2. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger & Sriracha until onions have become translucent, about 1-2 minutes.
 3. Stir in chestnuts & green onions until tender, about 1-2 minutes; season with salt and pepper, to taste.
 4. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf.