

Asian Lettuce Wraps

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Ingredients

1 Tablespoon vegetable oil
1 pound ground chicken
2 cloves garlic, minced
2 shallots, diced
1 Tablespoon finely minced or grated ginger
Assorted toppings such as sliced scallions, jalapenos, radish, or cilantro leaves
Artisan romaine, Boston, Bibb, or Iceberg lettuce
Salt and pepper to taste
Toasted Sesame seeds for garnish (optional)

Sauce:

4 Tablespoons hoisin sauce
1-2 Tablespoons soy sauce
1 Tablespoon lime juice, plus wedges for serving
2 teaspoons Sriracha sauce
1 teaspoon sesame oil

Directions

In a bowl, stir the sauce ingredients together and set aside.

In a large pan, heat the oil and add chicken. Sprinkle very lightly with salt and pepper. Cook until pink is gone. You can add more seasoning after you add the sauce and taste it.

Make a little space in the center of the pan and add the garlic, ginger, and shallots. Saute for 30 seconds, then incorporate into the chicken. Cook until shallots are softened, 2-3 minutes. Add the sauce and toss together until almost all the liquid in the pan is absorbed. Taste and adjust for seasoning with salt and pepper if needed.

To eat, scoop some chicken mixture into a couple layered pieces of lettuce. If using artisan romaine, no need to layer. Top with assorted toppings of your choice and serve along with lime wedges.