

Ginger Sesame Chicken Lettuce Wraps

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Cooking With Carolyn

Ingredients

Yield: 2 to 4 Servings

- ¾ Cup Hoisin Sauce
- 2½ Tablespoons Fresh Ginger, finely grated (use a microplane or the small side of a cheese grater)
- 1½ Teaspoons Toasted Sesame Oil
- 2 Teaspoons Sesame Seeds
- 1 Tablespoon Rice Vinegar
- 2 Teaspoons Sriracha
- 1½ Tablespoons Honey
- 2 to 3 Tablespoons Vegetable Oil
- 1 Pound Ground Chicken
- ½ Cup Onions, chopped
- 1 to 2 Cloves Garlic, finely minced
- 1½ Teaspoons Chinese 5 Spice
- 1 Teaspoon or To Taste Grand Diamond All Purpose Seasoning
- To Taste Salt and Pepper, optional
- 1 8-Ounce Can Water Chestnuts, chopped
- 2 to 3 Tablespoons Chicken Stock/Broth (optional)
- 1 Head Butter Lettuce, washed, dried and leaves whole
- Shredded Carrots, for garnish
- Chopped Green Onions, for garnish
- Bean Sprouts, for garnish (optional)

Directions

In a medium sauce pan, combine the hoisin sauce, ginger, sesame oil, sesame seeds, rice vinegar, Sriracha and honey. Mix well and heat over medium heat while the remaining ingredients are being prepared.

Place a large skillet over medium-high heat. Add the ground chicken, onions, garlic, and seasonings. Cook for 10 to 15 minutes breaking up the larger pieces of chicken during the process. Taste the chicken to make sure it's seasoned to your liking. (**Note:** Hoisin sauce and rice vinegar both contain sodium so be careful salting the chicken before the sauce is added.)

Stir in the water chestnuts and 2 to 4 Tablespoons of the ginger sesame sauce to the ground chicken. The chicken mixture can be thinned out a little by adding about 2 tablespoons chicken stock/broth. Place the desired amount of chicken on each lettuce leaf and garnish with carrots, green onions, and bean sprouts.

Save and store the leftover Ginger Sesame sauce in the refrigerator for other recipes in an air tight container.