

This recipe is an adaptation of the PF Chang's Chicken Lettuce Wraps recipe found on Damn Delicious. We make a pot of white rice and serve this with butter or iceberg lettuce. It's important to use "regular" soy sauce for this recipe. We've found that using low sodium tends to leave the overall flavor a little too sweet.

### Ingredients

- 1 tablespoon olive oil
- 1 pound ground chicken
- 3 cloves garlic, smashed
- $\frac{1}{4}$  cup hoisin sauce
- 2 tablespoons soy sauce (don't use low-sodium)
- 1 tablespoon rice wine vinegar
- $1\frac{1}{2}$  tablespoons sambal oelek
- 2 tablespoons grated fresh ginger
- 1 small yellow onion, diced very small
- 2 green onions, sliced thin
- (optional) 1 (8-ounce) can water chestnuts, drained and diced
- kosher salt and pepper to taste (about  $\frac{1}{2}$  teaspoon each)

### Directions

1. Combine garlic, hoisin, soy, vinegar, and sambal, then set aside.
2. Heat olive oil in deep skillet over medium high heat. Reduce heat to medium, add ground chicken, and cook until browned, about 10 minutes, making sure to crumble the chicken as it cooks.
3. Add yellow onion, grated ginger, and sauce combination to chicken and allow to cook until onions are translucent.
4. Stir in green onions and cook until tender, about 2 minutes; season with salt and pepper, to taste. If using water chestnuts add them at this time and cook until they are warmed through.