asian chicken lettuce wraps



featured product:
big butter! plantpack™

looking for a quick crowd-pleasing appetizer or fresh dinner find?

these P.F. Chang's dupe lettuce wraps are here to pull double duty while serving your taste buds right.

ingredients

1 lb ground chicken
1 green bell pepper, finely diced
½ cup water chestnuts, finely chopped (one small can)
1 small onion, finely diced
2 garlic cloves, grated
1-inch piece of fresh ginger, grated
1 tablespoon toasted sesame oil
3 tablespoons soy sauce (or tamari for gluten-free)
¼ cup hoisin sauce
1 head **organicgirl big butter!**, leaves separated and washed
Green onions, sliced for garnish
Peanuts, crushed for garnish

directions

1. heat toasted sesame oil in a large skillet over medium heat.
2. add the grated garlic, ginger, diced onion, and green bell pepper; sauté for 3–4 minutes until slightly softened and fragrant.
3. add the ground chicken to the skillet with the sautéed veggies. cook until fully browned, breaking up the meat into crumbles, about 5–7 minutes.
4. stir in chopped water chestnuts, soy sauce, and hoisin sauce. mix well to coat everything evenly.
5. simmer for another 2–3 minutes until the flavors meld and the sauce thickens slightly.
6. assemble the wraps by spooning the warm filling into washed butter lettuce leaves.
7. garnish with sliced green onions and serve immediately.