



Asian Chicken Lettuce Wraps

Ingredients:

1 lb ground chicken
2 tbsp soy sauce
2 tbsp rice vinegar
2 tbsp hoisin sauce
1/2 cup sweet chili sauce
1 bunch green onions, thinly sliced
2 cloves garlic minced
1/2 red (or yellow) bell pepper, diced
2 tsp - 1/2 tbsp ginger, grated
1 cup chicken stock
1/2 jalapeño, finely minced, optional

For Serving:

butter lettuce
shredded carrots
shredded cabbage
cilantro
lime
green onions
cooked quinoa, optional
siracha

Directions:

In a medium pot over medium high heat add 1 tbsp olive oil and heat until shimmering. Add green onions, garlic, ginger, jalapeño and bell peppers and cook 3 minutes. Add chicken and soy sauce cook breaking up large pieces of chicken until cooked throughout.

Add chicken stock, hoisin, rice vinegar and sweet chili sauce. Bring to a boil, then reduce heat and simmer for about 15-20 minutes - or longer if you have time - up to 1 1/2 hours.

Serve in butter lettuce leaves with quinoa (optional), and desired toppings.