



Asian Lettuce Wraps

- 2 tsp. vegetable or canola oil
- 1 medium onion chopped
- 1Tbsp. fresh ginger
- 2 cloves garlic minced
- 1 lb. ground chicken (ground Turkey or Extra firm tofu crumbled are also options)
- 1 8oz. can water chestnuts, drained and chopped
- 4 Tbsp. low-sodium soy-sauce
- 4 Tbsp. Hoisin sauce
- 1 to 2 tsp. Chinese Chile Sauce
- 1 large carrot, peeled and grated
- ½ cup chopped green onions
- ½ cup chopped fresh mint
- ½ cup finely chopped peanuts
- 16 butter lettuce or iceberg lettuce leaves cleaned and separated

Chop all vegetables/herbs and set aside.

Heat oil in a large skillet over medium heat. Add onion, ginger, and garlic, cook until onions are soft.

Add ground Chicken and water chestnuts, breaking chicken into small crumbles; cook until heated through. Stir in soy sauce, hoisin sauce, and Chile sauce.

Transfer to a large serving bowl, add remaining vegetables and herbs, and toss to mix. Place lettuce leaves on a platter; let guests wrap chicken mixture in lettuce leaves. Place extra chile, soy, and Hoisin sauce out for dipping.