



## Chinese Chicken Lettuce Wraps

### Ingredients:

1 lb. ground chicken breast  
½ medium onion, minced  
Salt and pepper  
2 large garlic cloves, minced  
1" knob fresh ginger, peeled and minced  
1 Tbs. sesame oil  
2½ tbs. soy sauce  
½ tsp. water  
1 Tbs. hoisin  
1 Tbs. peanut butter  
½ Tbs. honey  
1 tbs. rice wine vinegar  
1 tsp. chili garlic sauce - optional  
3 green onions  
½ lb. thinly sliced shitake mushrooms  
2 8 oz. cans sliced water chestnuts,  
drained and chopped  
¼ C. peanuts, chopped  
10-12 large leaves, Boston lettuce, rinsed and patted dry.

### Directions:

Stir fry the first six ingredients in a preheated wok until lightly browned and chicken is cooked through, approximately 6-8 minutes.  
Add all of the remaining ingredients except for lettuce leaves and continue

to stir fry for another 2-3 minutes.

Spoon the chicken into the lettuce leaves, roll and enjoy!