



Chili Garlic Chicken Lettuce Wraps

WHAT'S NEEDED

Ingredients:

- 16 large butter or iceberg lettuce leaves
- 1 1/2 lbs. ground chicken breast
- 1 cup chopped onion
- 1 julienne cut red bell pepper
- 1 tbsp. ginger, minced
- 2 tbsp. garlic, minced
- 1/4 cup hoisin sauce
- 4 tsp. soy sauce
- 2 tsp. red wine vinegar or rice wine vinegar
- 3 tsp. **Cholula Chili Garlic** Hot Sauce
- 1/4 cup green onions, sliced thinly
- 5 oz. water chestnuts, chopped
- 1 tbsp. sesame oil



HOW TO MAKE

Preparation - 6-8 servings

1. Rinse lettuce, separate whole leaves and set aside.
2. In a mixing bowl combine all ingredients except chicken & lettuce.
3. Over medium heat, cook chicken in skillet stirring frequently. After 5 minutes, while chicken is cooking, gradually add in the ingredients from mixing bowl. Cook until the meat is crumbled and brown. Remove from heat.
4. Spoon chicken mixture into center of lettuce leaves, place two to a plate and serve.

