

PF CHANG'S CHICKEN LETTUCE WRAPS

INGREDIENTS:

- 1 tablespoon oil
 - 1 ground chicken
 - 2 cloves garlic, minced
 - ½ onion, diced
 - 1 tablespoon hoisin sauce
 - 2 tablespoons terryaki
 - 2 tablespoons soy sauce
 - 1 tablespoon rice wine vinegar
 - 1 teasppon ginger
 - 1 teaspoom Sriracha, optional
 - 1 carrot diced
 - 2 green onions, thinly sliced
- salt and freshly ground black pepper, to taste

1 head butter lettuce

DIRECTIONS:

1. Heat oil in a saucepan over medium high heat. Add ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.
2. Stir in garlic, onion, carrots, hoisin sauce, soy sauce, terryaki, rice wine vinegar, ginger and Sriracha until onions have become translucent, about 1-2 minutes.
3. Stir in carrots and green onions until tender, about 1-2 minutes; season with salt and pepper, to taste.
4. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style.