



Chicken Lettuce Wraps

Prep Time: 15 min

Cook Time: 20 min

Serves: 4

NUTRITION FACTS, PER SERVING:

310 calories

15 g fat

450 mg sodium



INGREDIENTS: **** Items not included in kit**

SAUCE:

- 3 TB Thai Sweet Chili Sauce
- 3 TB Hoisin Sauce
- 3 TB Low Sodium Soy Sauce
- 2 TB Sriracha, use desired amount
- 2 TB Vegetable Oil**
- 1 tsp Sesame Oil
- 1.5 TB Rice Vinegar
- 2 cloves minced garlic
- 1 TB fresh ginger, peeled and minced

FILLING:

- 1.5 lbs. Ground Chicken
- 2 TB Vegetable Oil**
- 1 bunch Green Onions, thinly sliced
- 2 cloves minced garlic
- 1 TB fresh ginger, peeled and minced
- 8 oz. White Button Mushrooms, cleaned and finely dice
- 1 (8oz. Can) Water Chestnuts, drained and diced
- 1 cup Red Bell Pepper, finely diced
- 2 Heads Butter Lettuce Leaves

DIRECTIONS:

1. SAUCE: In a bowl, combine all of the "Sauce" ingredients and whisk to combine. Set sauce aside. **Note: use desired amount of sriracha based on your preferred spice/heat level.**
2. Prep the produce: Mince the 4 **garlic cloves**, peel and grate/ mince the **ginger**. Clean **mushrooms** of debris, remove stems and then finely dice the caps. Drain and dice the **water chestnuts**, thinly slice the **green onions**, keeping white parts and green parts separate. Separate the **lettuce leaves** into whole leaves from the head. Rinse and dry the leaves.
3. FILLING: In a large skillet, heat **2 TB vegetable oil** over medium high heat. Add the ground chicken and **2 TB of the SAUCE** and cook, breaking up the meat, until browned, about 6 minutes. Then add the **white parts of the green onions, 2 cloves minced garlic, 1 TB minced ginger**, and cook stirring for 1 minute. Then add the **diced mushrooms** and cook for 5 minutes longer. Then add the **diced water chestnuts, diced red bell pepper, and the remaining SAUCE** and cook, stirring until the liquid has reduced slightly and the sauce has thickened, about 5 minutes. Remove pan from heat and stir in the **green parts of the green onions**.
4. To serve, spoon several tablespoons of the chicken mixture into the center of the lettuce leaf (taco style).

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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