

Asian Chicken Lettuce Wrap

Ingredients

- 1 lb ground chicken
- 1 TBS olive oil
- 1/2 onion minced
- 1 cup red or green pepper diced.
- 1 8 oz can water chestnuts drained and minced.

For the Sauce:

- 3 TBS [soy sauce](#)
- 3 TBS [hoisin sauce](#)
- 1 TBS [sesame oil](#)
- 1 TBS [rice vinegar](#)
- 1 TBS [peanut butter](#)
- 1 TBS [honey](#)
- 2 tsp [sweet chili sauce](#)
- 1/2 tsp [garlic powder](#)
- 1/4 tsp [powdered ginger](#)

To serve

- 1/4 cup [peanuts](#) crushed.
- Butterhead Lettuce



Instructions

- Whisk together sauce ingredients until well combined.
- Heat olive oil in a frying pan. Once hot, add ground chicken.
- Cook until some pieces are starting to brown. Add onion and cook for 5 minutes or until the onion is becoming translucent.
- Add the peppers and water chestnuts and cook about 5 minutes or until peppers are becoming soft.
- Add sauce and simmer on low heat until the chicken and veggies are evenly coated, and everything is heated through.
- Serve in lettuce leaves, over noodles or rice



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8887 Southwestern Blvd. Dallas, TX 75206 | franco@francococo.com | Tel. 415-312-6105

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