

## Thai Chicken Lettuce Wraps (Inspired by PF Changs!)

### **Ingredients**

#### **Filling**

1tbsp peanut oil  
1lb ground chicken  
2-3 tbsp fresh garlic (minced)  
1 small sweet yellow onion (minced)  
2 tbsp Sambal chili paste  
¼ cup hoisin sauce  
2 tbsp soy sauce or tamari  
1 tsp rice wine vinegar  
1tsp sesame oil  
1tsp ginger paste  
2 tsp sriracha  
4 scallions sliced thinly on a bias  
Salt and pepper to taste  
Butter or bib lettuce leaves – washed and patted dry  
Sriracha mayo

#### **Toppings**

1 Red Onion (sliced thin)  
½ cup Mirin  
Scallions (sliced thin on a bias)  
Peanuts – chopped  
Shredded carrots  
Sriracha mayo  
serrano peppers slice thin  
cilantro leaves

## **Directions**

### **Toppings**

I typically prep my toppings first because this recipe comes together fast! I start by making pickled red onions, so they have at least 15min to soak. Add thin sliced red onions to a Ziplock bag and pour mirin over the top. Shake to coat, press all air out of bag and roll up to make sure all onions are immersed in mirin. Set aside 15min. Place scallions, serrano peppers, peanuts, carrots, and cilantro leaves into small serving bowls and place in middle of table next to bib lettuce. (Pro tip: If you have a Lazy Susan, use it to make toppings accessible to everyone!) Some sauces that are great to drizzle on top are sriracha mayo, sriracha, and gyoza dipping sauce.

### **Filling**

Heat oil in large skillet over medium-medium high temp. Add chicken and cook while breaking meat into small chunks – about 5min. Push meat to the sides and add onion and garlic – cook until slightly transparent, stirring constantly to prevent garlic from burning. Add Sambal, hoisin, soy sauce/tamari, sesame oil, rice vinegar, ginger, and sriracha. Stir to combine and cook 2min. Season with salt and pepper to taste.

### **Assembly**

Place meat in lettuce leaf and top with desired toppings. Enjoy!