



Harveys Supermarkets Asian Lettuce Wraps



Ingredient List

Canola, Grapeseed or Safflower oil
1 lb ground chicken
salt
pepper
4 green onions, white & light green parts only, thinly sliced
4 minced garlic cloves
2 tbsp. finely minced fresh ginger
2 carrots, peeled & finely diced
Hoisin Sauce, prepared in bottle (found in the Asian aisle)
1 head of Bibb, Butter or Romaine lettuce leaves, leaves separated, rinsed & patted dry
1/4 cup chopped peanuts
Optional: cilantro, hot sauce

Directions

1. Heat 2 tbsp. of oil in a skillet over med-high heat; add the chicken and a 1/4 tsp salt & 1/8 tsp pepper. Cook until browned and crumbled, 10 minutes or so.
2. In another pan heat 2 tbsp. of oil over med-high heat; add onion, garlic & ginger. Cook, stirring a bit, until mixture softens, about 5 min. Add the carrot and 1/4 tsp. salt; cook until carrot softens, about 8 min. Next, add the chicken (from previous skillet) to the pan. Mix 1/2 cup Hoisin sauce with 1/2 cup of water and add it to the chicken & vegetables mix. Finally, add the peanuts; cook for 2 more minutes and stir the whole mixture together to blend the flavors.
3. Scoop the chicken mixture into the lettuce leaves, pick up and eat. (The cool lettuce will act as nice contrast and barrier to the warm chicken.) As a great option: garnish with cilantro and/or hot sauce.

Enjoy!