

Ground Chicken Lettuce Wraps





Instructions

1. Heat sesame oil in a skillet over medium-high heat.
2. Add garlic and ginger, cook for 30 seconds.
3. Add ground chicken and cook until browned, breaking it up as it cooks.
4. Stir in hoisin, soy sauce, and rice vinegar. Simmer 2–3 minutes.
5. Spoon mixture into lettuce leaves and top with desired garnishes.

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