



# Asian Lettuce Wraps

- 3 Tbsp canola oil**
- 2 cups boneless skinless chicken, diced small**
- 1 small onion, chopped small**
- 2 cloves garlic, pressed**
- ½ bunch green onion, chopped**
- 1 small red pepper, chopped (optional)**
- ½ can water chestnuts, drained, finely chopped**
- 2 tsp finely grated fresh ginger root**
- 1 Tbsp soy sauce**
- 2 Tbsp Rice Vinegar**
- 1 ½ tsp sesame oil**
- 3 Tbsp Hoisin Sauce**
- 1 tsp Thai chili sauce**
- 1/3 cup chopped peanuts**
- 1/4-1/2 cup cilantro**
- Optional:**
- 2 Tbsp peanut butter**
- 1 Tbsp Brown Sugar**
- 2 Tbsp lime juice**

**Cook chicken in canola oil over medium heat. Remove from skillet and set aside. Add chopped onions and sauté for about 3 minutes. Add ginger root, and garlic and continue sautéing for 2 minutes. Add green onion, water chestnuts, soy sauce, vinegar, sesame oil, hoisin and chili sauce and cook until onions wilt a little and the sauce is thick. This is also when you add the optional ingredients if you want them. Top with peanuts and cilantro. Scoop 1/3 cup into a lettuce leaf, roll like a burrito and enjoy.**