

Savory Chicken Lettuce Wraps with Thai Chili Sauce: A Zesty Delight

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TIME
3-5 min

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INGREDIENTS

1 tablespoon olive oil or sesame oil
1 lb ground chicken (or ground turkey)
1 medium yellow onion, finely diced
2 cloves garlic, minced
1 tablespoon fresh ginger, grated or minced
1 (8 ounce) can water chestnuts, drained and finely chopped
1/4 cup hoisin sauce
2 tablespoons soy sauce (low sodium recommended)
1 tablespoon rice vinegar
1 tablespoon brown sugar
1/2 teaspoon red pepper flakes (optional, for heat)
1/4 cup fresh cilantro, chopped, plus more for garnish
1 head butter lettuce or iceberg lettuce, leaves separated and washed
For serving: Store-bought Thai Sweet Chili Sauce

DIRECTIONS

1. Let's get these savory chicken lettuce wraps assembled!
2. Prepare : Lettuce & Garnishes: Wash and thoroughly dry the lettuce leaves. Arrange them on a platter for serving. Chop any optional garnishes like extra cilantro or green onions. Set aside.
3. Cook : Ground Chicken: In a large skillet or wok, heat the olive oil (or sesame oil) over medium-high heat. Add the ground chicken and cook, breaking it up with a spoon, until it's fully browned and cooked through. Drain any excess grease.
4. SautØ Aromatics & Water Chestnuts: Add the finely diced onion, minced garlic, and grated ginger to the skillet with the cooked chicken. Cook for 3-5 minutes, stirring occasionally, until the onion is softened and fragrant. Stir in the finely chopped water chestnuts and cook for 1-2 minutes.
5. Add : Sauces & Seasonings: Stir in the hoisin sauce, soy sauce, rice vinegar, brown sugar, and red pepper flakes (if using). Cook for 2-3 minutes, stirring constantly, until the sauce thickens slightly and coats the chicken mixture.
6. Stir in : Cilantro: Remove the skillet from the heat. Stir in the 1/4 cup fresh chopped cilantro.
7. Serve: Transfer the hot chicken filling to a serving bowl. To eat, spoon a generous amount of the chicken mixture into a lettuce cup. Drizzle with store-bought Thai Sweet Chili Sauce, and garnish with extra fresh cilantro if desired. Fold or roll up the lettuce and enjoy!

SWAPS & NOTES

The savory ground chicken is perfectly seasoned, the water chestnuts add a delightful crunch, and the fresh vegetables bring a vibrant freshness.

But the real star is the Thai chili sauce - its balance of sweet, spicy, and tangy flavors perfectly coats the filling, making every bite utterly irresistible.

They're fantastic for a light weeknight meal, impressive enough for entertaining, and a great way to enjoy a low-carb, high-flavor dish.

Plus, eating with your hands makes them extra fun!

TIPS FOR SUCCESS

Pat Ground Chicken Dry: If your ground chicken is very moist, pat it dry before cooking to ensure it browns nicely and doesn't steam.

Don't Overcrowd Skillet: Cook chicken in batches if necessary to ensure even browning.

Finely Dice Veggies: Uniformly small pieces of onion, garlic, ginger, and water chestnuts blend seamlessly into the filling.

Adjust Sweetness/Spice: Taste the sauce after simmering and adjust hoisin, brown sugar, or red pepper flakes to your preference.

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