

## Asian Chicken Lettuce Wraps Recipe That's Better Than Takeout

1 tablespoon sesame oil or neutral cooking oil



**TIME**  
**15 min**

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### INGREDIENTS

- 1 tablespoon sesame oil or neutral cooking oil
- 1 pound ground chicken
- 1 small yellow onion, finely diced
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 1/3 cup hoisin sauce
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon sriracha or chili garlic sauce, optional
- 1 teaspoon honey or brown sugar
- 1 can water chestnuts, drained and finely chopped
- 3 green onions, sliced
- 1 tablespoon cornstarch mixed with 2 tablespoons water, optional for thickening
- 1 head butter lettuce or romaine hearts, leaves separated
- Sesame seeds, for garnish
- Extra green onions, for garnish

### DIRECTIONS

1. Cook the aromatics. Heat the sesame oil in a large skillet over medium heat. Add the diced onion and cook for 2 to 3 minutes until softened. Stir in the garlic and ginger and cook for about 30 seconds, just until fragrant.
2. Brown the chicken. Add the ground chicken and cook, breaking it up with a wooden spoon, until fully cooked and no longer pink.
3. Make the sauce. In a small bowl, whisk together the hoisin sauce, soy sauce, rice vinegar, sriracha, and honey.
4. Combine everything. Stir the chopped water chestnuts into the skillet, then pour in the sauce. Toss everything well so the chicken is evenly coated.
5. Thicken if needed. If you want the filling a little saucier and more cohesive, stir in the cornstarch slurry and cook for another 1 to 2 minutes.
6. Finish fresh. Remove from the heat and stir in the sliced green onions.
7. Assemble and serve. Spoon the warm chicken mixture into lettuce leaves and top with sesame seeds and more green onions.

### SWAPS & NOTES

Ground turkey works beautifully here if that's what you have on hand.

You can also use finely chopped chicken thighs for a richer flavor.

If you want a vegetarian version, crumbled tofu or finely chopped mushrooms can step in nicely.

Hoisin gives the filling its signature sweet-savory flavor, so I don't recommend skipping it completely.

## TIPS FOR SUCCESS

The key to great lettuce wraps is balancing texture.

Don't overcook the chicken filling once the sauce is added, or it can get too dry.

Water chestnuts make a huge difference, so don't skip them if possible.

They add that signature crisp bite that makes the filling more exciting.

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Original recipe: <https://chefmaniac.com/asian-chicken-lettuce-wraps-recipe-thats-better-than-takeout/>