

Copycat PF Chang's Chicken Lettuce Wraps (In a Snap)

There are several reasons why this recipe stands out and has become a staple in my household:



TIME
20 min

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INGREDIENTS

- 1 pound ground chicken
- 1 tablespoon vegetable oil
- 1 onion, diced
- 2 cloves of garlic, minced
- 1/4 cup hoisin sauce
- 2 tablespoons soy sauce
- 1 tablespoon rice vinegar
- 1 tablespoon sesame oil
- 1 tablespoon freshly grated ginger
- 1 can of water chestnuts, drained and diced
- 1/4 cup chopped green onions
- 1 head of iceberg or butter lettuce

DIRECTIONS

1. In a large skillet, heat the vegetable oil over medium-high heat. Add the ground chicken and cook until browned, breaking it up into small pieces with a wooden spoon.
2. Add the diced onion and minced garlic to the skillet and cook for 2-3 minutes, until softened.
3. In a small bowl, mix together the hoisin sauce, soy sauce, rice vinegar, sesame oil, and grated ginger. Pour the sauce into the skillet with the chicken and vegetables.
4. Add the diced water chestnuts and chopped green onions to the skillet and stir to combine. Cook for an additional 2-3 minutes, until everything is heated through.
5. Remove the skillet from heat and let it cool for a few minutes.
6. Meanwhile, carefully separate the lettuce leaves from the head of lettuce and wash them thoroughly.
7. To serve, spoon the chicken mixture onto the lettuce leaves and wrap them up like a taco.
8. Pro tip: For an extra kick of flavor, you can top the lettuce wraps with some chopped peanuts or cilantro before serving.

TIPS FOR SUCCESS

For a vegetarian option, you can substitute the ground chicken with tofu or diced mushrooms.

If you prefer a spicier dish, you can add some sriracha or chili flakes to the sauce mixture.

To save time, you can use pre-minced garlic and ginger from the store.

For a more authentic PF Chang's taste, you can use ground pork instead of chicken.

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Original recipe: <https://chefmaniac.com/copycat-pf-changs-chicken-lettuce-wraps-in-a-snap/>