

## Chicken Lettuce Wraps

1 tbsp olive oil (or sesame oil)  
1 pound ground chicken (or tofu)  
2 cloves garlic, minced  
½ onion, diced  
¼ cup hoisin sauce  
2 tbsp soy sauce  
1 tbsp rice wine vinegar  
1 tbsp sesame seeds, for garnish (optional)  
2 green onions, thinly sliced, for garnish (optional)  
1 head of lettuce (butter lettuce, Romaine lettuce, or any lettuce with larger leaves)

\*note: If you do not have hoisin sauce on hand, you can just add 1-2 additional tbsp of soy sauce and 1 tbsp of brown sugar or honey! You may also use teriyaki sauce as a substitute for hoisin sauce, if preferred.

### **DIRECTIONS:**

Heat oil in a saucepan over medium high heat. Add ground chicken (or tofu) and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.

Stir in garlic and onion, cook for 2-3 minutes. Then add hoisin sauce, soy sauce and rice wine vinegar, cook for an additional 5 minutes or until onions have become translucent.

To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style. Garnish, if desired. Enjoy!