

Asian Chicken Lettuce Wrap

# Asian Chicken Lettuce Wraps (better than P.F. Chang's)!

Author Laura

Asian Chicken Lettuce Wraps, A quick, easy, and healthy dinner that tastes delicious!  
Gluten and dairy-free!

Course **Main Course**

Cuisine asian

Prep Time 10 minutes, Cook Time 20 minutes, Total Time 30 minutes

Servings [6](#) people

Calories 209.1 kcal

## Ingredients

- 1 lb ground chicken
- 1 TBS [peanut oil](#)
- ½ onion minced
- 1 cup red or green pepperdiced
- 1 8 oz can water chestnutsdrained and minced

### For the Sauce:

- 3 TBS [soy sauce\\*](#)
- 3 TBS [hoisin sauce\\*\\*](#)
- 1 TBS [sesame oil](#)
- 1 TBS [rice vinegar](#)
- 1 TBS [peanut butter](#)
- 1 TBS [honey](#)
- 2 tsp [sweet chili sauce](#)(Trader Joe's!)
- ½ tsp [garlic powder](#)
- ¼ tsp [powdered ginger](#)

### To serve

- ¼ cup [peanuts](#) crushed.
- Lettuce or your favorite Asian salad

## Instructions

Whisk together sauce ingredients until well combined. If you use a firmer peanut butter you may need to microwave the mixture for 30-60 seconds in order to melt it and ensure everything is well-mixed.

Heat 2 TBS peanut oil in a frying pan. Once hot, add ground chicken.

Cook until some pieces are starting to brown. Add onion and cook for 5 minutes or until the onion is becoming translucent.

Add the peppers and water chestnuts and cook about 5 minutes or until peppers are becoming soft.

Add sauce and simmer on low heat until the chicken and veggies are evenly coated and everything is heated through.

Serve in lettuce leaves, on top of your favorite Asian salad, or over noodles or rice!