

Thai Chicken Lettuce Wraps

Fresh Thai chicken lettuce wraps with ground chicken, crisp lettuce cups, and savory Asian flavors. Ready in 25 minutes - perfect appetizer or light meal!

10 min

PREP

15 min

COOK

25 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 lb chicken meat
- 1 onion
- 1 tbsp olive oil
- 1 tbsp fresh root ginger
- 2 clove garlic
- 2 tbsp soy sauce
- 1 cup hoisin sauce
- 2 scallion
- 1 tbsp rice vinegar
- 1 tbsp lime juice
- 1 cup cashew nuts
- 1 lettuce
- 1 pinch salt
- 1 pinch black pepper
- 1 pinch crushed red pepper

Instructions

1 Prepare ingredients

Mince 2 cloves of garlic and dice 1 onion into small pieces. Separate butter lettuce leaves and arrange on a serving platter.

2 **Cook the chicken**

Heat 1 tablespoon of vegetable oil in a large skillet over medium-high heat until shimmering, about 2 minutes.

3 Add 1 pound of ground chicken to the hot oil and cook for 5-7 minutes, breaking it apart with a wooden spoon, until no pink remains and the meat is lightly browned.

4 Add the diced onion and minced garlic to the chicken and cook for 2-3 minutes, stirring frequently, until the onion is soft and translucent.

5 **Add sauce**

Stir in 2 tablespoons of soy sauce, 1 tablespoon of fish sauce, and 1 tablespoon of lime juice. Cook for 1 minute until fragrant.

6 Add 1 cup of diced water chestnuts and 2 green onions (sliced thin) to the pan. Stir to combine and cook for 1-2 minutes until heated through.

7 **Season and finish**

Season with 1 pinch each of salt, black pepper, and red pepper flakes. Taste and adjust seasoning as needed.

8 **Serve**

Remove from heat and spoon the hot chicken mixture into the prepared lettuce cups. Serve immediately while warm.

Tips

Always use fresh, crisp lettuce for the best texture and appearance. Wash lettuce thoroughly and dry completely using a salad spinner, then store in the refrigerator until ready to serve.

Don't overcook the ground chicken - it should be cooked through but still tender and juicy. Cooking for more than 5-7 minutes can result in dry, tough meat.

Double up on lettuce cups if the leaves are particularly thin or small. This creates a sturdier vessel that won't tear when filled.

Let the chicken filling cool slightly before assembling the wraps to prevent the lettuce from wilting from the heat.

Toast the cashews lightly in a dry pan for 2-3 minutes before adding them to enhance their flavor and crunch.

Prepare all ingredients before you start cooking, as this recipe moves quickly once you begin. Have your sauce mixture ready and vegetables chopped.

Adjust the spice level gradually by adding sriracha to taste. You can always add more, but you can't take it back once it's mixed in.

Serve immediately after assembling for the best contrast between the warm, savory filling and cool, crisp lettuce.