



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CHICKEN LETTUCE WRAPS

- |                                |  |
|--------------------------------|--|
| 1 tablespoon olive oil         | 1 tablespoon freshly grated ginger                       |
| 1 pound ground chicken         | 1 tablespoon sriracha, optional                          |
| 2 cloves garlic, minced        | 1 (8 ounce) can whole water chestnuts, drained and diced |
| 1 onion, diced                 | 2 green onions, thinly sliced                            |
| ¼ cup hoisin sauce             | Kosher salt & freshly ground black pepper                |
| 2 tablespoons soy sauce        | 1 head butter lettuce                                    |
| 1 tablespoon rice wine vinegar |  |

1. Heat olive oil in a saucepan over medium high heat. Add ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.
2. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions become translucent, about 1-2 minutes.
3. Stir in chestnuts and green onions until tender, about 1-2 minutes; season with salt and pepper to taste.
4. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco style.