

# Asian Mushroom Lettuce Wraps

## Ingredients

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- 2 T Vegetable Oil
- 1 lb Ground Chicken
- 3 c White Mushrooms (finely chopped)
- 1 1/2 T Garlic (minced)
- 1/4 c Soy Sauce
- 1/3 c Hoisin Sauce
- 1/3 c Rice Vinegar
- 1/2 c Carrot (grated)
- 1/2 c Cucumbers (diced)
- 1 Boston Bibb Lettuce (leaves separated)
- 1/2 c Cilantro (chopped)
- 1 Ginger (grated, 1-inch)
- 2 Green Onions (chopped)

## Instructions

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- 1.Heat vegetable oil in a a large skillet over medium-high heat. Add chicken and stir, breaking ground chicken into small pieces, cook for 5 minutes.
- 2.Stir in mushrooms, ginger and garlic. Continue to stir and cook for about 4-5 minutes, or until the mushroom liquid has evaporated.
- 4.Stir in soy sauce, hoisin sauce, and vinegar. Reduce the heat and simmer for about 4-5 minutes to blend flavors.
- 5.Turn off heat and stir in green onions. Transfer to a serving bowl. Arrange lettuce leaves on a platter. Spoon the filling to the lettuce leaves and garnish with carrots, cucumbers and cilantro.