Chicken Lettuce Wrap

GET THIS

- 1 or 2 packs PF Chang's Chicken Lettuce Sauce 1 lb. ground chicken
- 1 bundle green onions, sliced into 1 inch slices
- 1 package shirataki mushroom, chopped into smaller pieces
- 1 package bean sprout
- 1 head Iceberg lettuce
- 1 tbsp vegetable oil



DO THIS!

In a large skillet add 1 tbsp vegetable oil and heat to medium high heat. Add the ground chicken. Cook until no pink remains. Remove from skillet and set aside.

Add the remaining vegetable oil to skillet. Add the mushrooms, green onions, and bean sprouts to the skillet. Adjust the amount of each to get a nice blend of the extras. Cook stirring often until sauté nicely (15 minutes).

Add the ground chicken and the Chicken Lettuce Sauce. You may need to add more than 1 pack of the sauce to make the dish moist enough. Cook until well blended (10 minutes). Remove from heat.

To prepare dish, place several leaves of Iceberg lettuce on a plate. Place about ½ to ¾ cup of the chicken mix into the lettuce. Eat folded like a taco.

EAT WITH THIS!

Pulmuone Authentic Korean KIMCHI.