

Tiffany Gagliardo from D'Avolio

Makes: 4 servings



Ingredients:

- ♥ 1 Tbsp. D'Avolio Blood Orange Extra Virgin Olive Oil
- ♥ 1 lb. ground chicken
- ♥ 2 cloves garlic, minced
- ♥ 1 onion, diced
- ♥ 1 Tbsp. hoisin sauce
- ♥ 3 Tbsp. Lemon D'Avolio Balsamic Vinegar
- ♥ 2 Tbsp. reduced-sodium soy sauce
- ♥ 1 Tbsp. rice wine vinegar
- ♥ 1 Tbsp. fresh ginger, grated
- ♥ 1 tsp. Sriracha
- ♥ 1 (8 oz.) can whole water chestnuts, drained and diced
- ♥ 2 green onions, thinly sliced
- ♥ Kosher salt (optional) and freshly ground pepper
- ♥ 1 head butter lettuce

PREPARATION:

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, balsamic vinegar, soy sauce, rice wine vinegar, ginger, and Sriracha and cook until onions are translucent, about 1-2 minutes. Stir in water chestnuts and green onions, cook till tender, about 1-2 minutes; season with salt (optional) and pepper to taste.
3. To serve, spoon several Tbsp. of the chicken mixture into the center of the lettuce leaf.



Nutrition Facts

Serving Size: 1 serving (253.2g)
Servings: 1

Amount Per Serving		
Calories	260	Calories from Fat 120
		% Daily Value*
Total Fat	13g	20%
Saturated Fat	3g	16%
Trans Fat	0g	
Cholesterol	100mg	33%
Sodium	420mg	18%
Total Carbohydrate	15g	5%
Dietary Fiber	2g	8%
Sugars	5g	
Protein	22g	
Vitamin A	30%	• Vitamin C 6%
Calcium	2%	• Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet.