CHICKEN LETTUCE WRAPS

Ingredients:
- 1 lb ground chicken
- 1/2 onion, chopped
- 2 cloves garlic, minced
- 1 tbsp fresh ginger, minced
- 1 cup celery, chopped
- 1 carrot, grated
- 12 lettuce leaves
- 1/4 cup peanuts, chopped
- 2 tbsp soy sauce
- 1 tbsp sugar
- 1 tbsp white vinegar
- 1 tsp chili powder
- 1 tbsp canola oil
- salt & black pepper, to taste

Directions:
1. In a small bowl, combine soy sauce, sugar, and vinegar to make sauce. Set aside.
2. Heat oil in a pan. Add onion and cook for 3 minutes.
3. Add garlic, ginger, celery, and ground chicken. Sauté until chicken is cooked through.
4. Add carrot, sauce, and chili powder. Cook for 2 minutes.
5. Roll 1/2 cup of filling into each lettuce leaf. Sprinkle with peanuts and serve.

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