**Chicken Lettuce Wraps**

**Prep Time**10 minutes

**Cook Time**10 minutes

**Total Time**20 minutes

**Yield**4 servings

**Ingredients**

* 1 tablespoon olive oil
* 1 chicken breast chopped
* 1 clove garlic, minced
* 1/4 onion, diced
* 1 TSP hoisin sauce
* 2 tablespoons soy sauce
* 1 tablespoon rice wine vinegar
* 1 tablespoon freshly grated ginger
* 1 teaspoon hot sauce
* 1 chopped potato
* Kosher salt and freshly ground black pepper, to taste
* lettuce

**Instructions**

* Heat olive oil in a saucepan over medium high heat. Add chicken and cook until browned.
* Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and hot sauce until onions have become translucent, about 1-2 minutes. Stir in potatoes until tender, season with salt and pepper, to taste.
* To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style.