

Orange Chicken Lettuce Wraps

[Watch this recipe being prepared! ►](#)

ORANGE CHICKEN SAUCE:

- 1/2 cup orange juice
- 1 tablespoon orange zest
- 2 tablespoons soy sauce (low sodium is preferred)
- 2 tablespoons apple cider vinegar
- 1/8 cup brown sugar (or 2 Tablespoons honey)
- 1 teaspoon garlic, minced
- 1/2 teaspoon ground ginger
- ½ teaspoon red pepper flakes
- 2 tablespoons water
- 1/2 tablespoon cornstarch



CHICKEN FILLING:

- 1 tablespoon oil
- 1 pound ground chicken (turkey or beef works too)
- 1 medium yellow onion, chopped
- 2 teaspoons garlic, minced
- 1 (10.5 ounce) can mandarin oranges (fresh cutie slices work too)
- 1 small can of water chestnuts, chopped
- 1 cup scallions, chopped
- Boston lettuce lettuce

ORANGE CHICKEN SAUCE: Combine water and cornstarch with whisk. Add the remaining ingredients for the sauce. Pour the sauce into a small saucepan and heat over medium high heat. When the sauce begins to simmer, lower the heat and allow to cook for an additional 1-2 minutes. You want the sauce to be thick enough to coat the back of a spoon. Remove from stove, allow to cool.

CHICKEN FILLING: Heat the oil in a large skillet over medium-high heat. Add the ground chicken and break down any lumps with a wooden spoon, then add the garlic and onion; let the chicken cook for 5-7 minutes or until it cooks all the way through. Add water chestnuts. Drizzle the chicken with the prepared sauce. Let cook for 1-2 minutes. Adjust with salt and pepper to taste. Allow the filling to cool for several minutes before filling lettuce leaves. Top with mandarin orange slices and scallions.