

# Kimchi Chicken Lettuce Wraps

By Alexa Weibel

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**Total Time** 25 minutes

**Prep Time** 5 minutes

**Cook Time** 20 minutes

**Rating** ★★★★★ (490)



Nico Schinco for The New York Times. Food Stylist: Barrett Washburne.

For the fastest path to deliciousness, select ingredients that punch above their weight. This weeknight recipe leans on just five primary ingredients — ground chicken, lettuce and rice form the foundation; kimchi adds depth and hoisin lends sweetness — for a fresh spread that cooks in just 15 minutes. Bracing and assertive, kimchi doesn't slip into this dish; it dominates. Though each jar of kimchi is unique, its salty, spicy and tangy notes reign. You'll cook off a portion of the chopped fermented cabbage with the chicken, taming its taste and texture, then use the remainder as a garnish. To offset kimchi's assertiveness, the chicken is glazed with hoisin sauce, which adds sweetness, color and glossiness. Set the chicken mixture, kimchi, lettuce and rice in separate bowls for tableside assembly — less work for the cook, more fun for the guests.

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## INGREDIENTS

**Yield:** 4 servings

1½ tightly packed cups store-bought or homemade kimchi (about 10 ounces)

2 tablespoons canola or vegetable oil

1 pound ground chicken (preferably dark meat)

Salt and black pepper

3 tablespoons hoisin sauce, plus more for serving

Lettuce leaves (preferably 2 heads bibb lettuce or 1 large head red-leaf lettuce)

3 to 4 cups warm cooked short-grain rice

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## PREPARATION

### Step 1

Finely chop the kimchi (or pulse in a food processor); transfer about two-thirds to a small serving bowl, reserving the remainder for the chicken.

### Step 2

In a large nonstick skillet, heat the oil over medium-high. Add the chicken, season with salt and pepper, and cook, crumbling it occasionally with a spoon, until starting to brown, about 5 minutes. Stir in the hoisin sauce and then the reserved kimchi, and stir occasionally until chicken is glossy and cooked through, about 4 minutes. Season to taste with salt and pepper.

### Step 3

Add the chicken mixture, lettuce leaves and rice to separate serving bowls. Assemble lettuce wraps by first adding a spoonful

of rice, then chicken mixture and then kimchi; devour swiftly.  
Serve with more hoisin, if desired, for extra sweetness.

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