

# Ground Chicken Wonton Tacos

---

## **INGREDIENTS**

### For Chicken Filling:

- 1 lb ground chicken
- ½ medium onion, finely diced
- 2 tbsp hoisin sauce
- 1 tbsp sesame oil
- 1 tbsp soy sauce
- 2 cloves garlic, minced
- 1 tsp fresh ginger, minced

### For Slaw:

- 1 (14 oz) bag coleslaw mix
- 4 green onions, thinly sliced
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 1 tbsp soy sauce
- 1 tbsp honey

### For the Tacos:

- 16 wonton wrappers
- Sweet chili sauce (store-bought or homemade — see below)
- Fresh cilantro, chopped
- Sesame seeds, for garnish
- Lime wedges, for serving

## **DIRECTIONS**

1. Preheat oven to 375°F.
2. Spray or brush both sides of each wonton wrapper with oil.
3. Drape wrappers over the bars of an oven-safe cooling rack set on a baking sheet.
4. Bake for 7–8 minutes, check and rotate/flip if needed, then bake another 2–3 minutes until golden and crisp. Let cool slightly.
5. Sauté diced onion in oil over medium heat until soft (2–3 min).
6. Add ground chicken, cook until browned (5–6 min).
7. Stir in hoisin, sesame oil, soy sauce, garlic, and ginger. Simmer 2–3 minutes until well mixed.
8. In a bowl, mix coleslaw and green onions.
9. Whisk sesame oil, rice vinegar, soy sauce, and honey in a small bowl.
10. Pour over slaw and toss to coat evenly.
11. Fill each crispy wonton shell with chicken.
12. Top with slaw, drizzle with chili sauce, and garnish with cilantro, sesame seeds, and lime wedges.