
Chicken Lettuce Cups with Peanut Coconut Sauce

Total time: 45 min Yield: 8 Servings

Ingredients

2 Tbsp sesame oil
4 Tbsp garlic (finely grated)
7 tsp ginger (finely grated)
1 small red onion (small diced)
1 lb ground chicken breast
8 shiitake mushrooms (small diced)
1 Tbsp soy sauce
2 Tbsp hoisin sauce
4 tsp Sriracha chili sauce
1 small lime (juiced)
3 Tbsp creamy peanut butter
1/2 cup coconut milk
2 1/2 tsp fish sauce
1 head romaine lettuce (washed and cut into 3" to 4" long cups)
3 Tbsp cilantro (chopped)
1/2 cup cucumber (shredded)
1/2 cup carrots (shredded)

Prep Time: 45 min Total Time: 45 min

Instructions

Heat a wok or large frying pan over medium-high heat. When hot, add the sesame oil, and coat the pan. Stir in 3 tsp. of the garlic, 6 tsp. of the ginger, and the red onion and fry together for 1 minute. Add the ground chicken and shiitake mushrooms next and continue to stir together until they are lightly browned, about 2 to 4 minutes. Then stir in the soy sauce, hoisin sauce, and 3 tsp. of the Sriracha. Simmer all the ingredients for 2 minutes, or until the meat is cooked through. Let the mixture cool and then add the lime juice. Meanwhile, place the peanut butter, coconut milk, 1 tsp. of the ginger, 1 tsp. of the garlic, 1 tsp. of the Sriracha sauce, and the fish sauce into a medium size bowl and mix well. To assemble the lettuce wraps, spoon a bit of the chicken filling onto each lettuce cup and drizzle with desired amount of sauce and garnish with cilantro, cucumber and carrots.

Recipe brought to you by:

Chef Ryan Covert

Source:

