

Chicken Lettuce Wraps

Serves four

½ a whole chicken breast
¼ cup soy sauce
¼ cup rice vinegar
½ tsp. sesame oil
1 TBS brown sugar
½ chili pepper – chopped (optional)
3 garlic cloves – minced
1 TBS minced fresh ginger
3 scallions – chopped (white, light green and dark green parts)
3 TBS Hoisin sauce
Lettuce leaves
Julienne carrots
Chopped roasted salted peanuts
Bean sprouts
Chopped cilantro
Oil

Skin and debone the chicken breast and cut it into small cubes. Place the cubes in a bowl.

Mix the soy sauce, rice vinegar, sesame oil, brown sugar, chili pepper, garlic, ginger and scallions in bowl. Pour the marinade over the cubed chicken and mix to coat well. Press the chicken down so as to cover it with the liquid. Cover the bowl with some plastic wrap and refrigerate for a minimum of 2 hours or up to overnight.

Heat some oil in a skillet. Strain the chicken and discard the marinating liquid. Place the chicken in the hot skillet and cook for a few minutes. Add the Hoisin sauce and mix well. Cook for four to five minutes until the chicken is completely cooked through but not dry.

Place some chicken in the middle of a lettuce leaf and top it with some chopped peanuts, carrots, bean sprouts and cilantro. Serve and enjoy.