

Chicken Lettuce Wraps and Spicy Dipping Sauce

Ingredients for sauce:

- ☞ 1/4 cup sugar
- ☞ 1/2 cup water
- ☞ 2 tablespoons soy sauce
- ☞ 2 tablespoons rice wine vinegar
- ☞ 2 tablespoons ketchup
- ☞ 1 tablespoon lemon juice
- ☞ 1 teaspoon sesame oil
- ☞ 1 tablespoon hot mustard
- ☞ 2 teaspoons water
- ☞ 1-2 teaspoon garlic and red chile paste
- ☞ garnish with thinly sliced fresno chiles, if desired

Ingredients for chicken:

- ☞ 1 tablespoon olive oil
- ☞ 1 pound ground chicken
- ☞ 4 cloves garlic, minced
- ☞ 1 onion, finely diced
- ☞ 1/4 cup hoisin sauce
- ☞ 2 tablespoons soy sauce
- ☞ 1 tablespoon rice wine vinegar
- ☞ 1 1/2 tablespoons freshly minced ginger
- ☞ 1 tablespoon Sriracha, optional
- ☞ 1 (8-ounce) can water chestnuts, drained and diced
- ☞ 4 green onions, thinly sliced
- ☞ Kosher salt and freshly ground black pepper, to taste
- ☞ 1 head butter lettuce

For sauce:

In a small saucepan, heat water and dissolve sugar under low heat. Add additional ingredients and whisk them all together. Sauce can be refrigerated or served at room temperature.

Garnish with scallions and thinly sliced fresno chiles if desired.

For chicken:

Heat olive oil in a saucepan over medium heat. Add ground chicken and cook until browned, about 5 minutes making sure to crumble the chicken as it cooks. Stir in garlic, onion, hoisin sauce, soy sauce, rice wine vinegar, ginger and Sriracha until onions have become translucent and are softened. Stir in chestnuts and green onions until tender for another couple of minutes and season with salt and pepper, to taste.

Using the leaves of the butter lettuce like a taco, scoop a heaping tablespoon of chicken in each leaf and serve with sauce if desired. Garnish with additional sliced scallions if desired.

