



## **“Hawaiian-Asian Fusion!”**

### **Chicken Lettuce Cups**

24 whole lettuce leaves; preferably Boston head lettuce  
2 lbs. chicken thighs, boneless and skinless, cut into strips  
¼ cup cornstarch  
KSP (Kosher Salt, Pepper)  
6 tbsp ea. soy sauce, peanut oil  
¾ cup rice vinegar  
2 tbsp sesame oil  
2 tsp sherry vinegar  
1 cup ea. julienne carrot, red pepper, thinly sliced yellow onion  
3 tbsp finely chopped garlic  
2 tbsp peeled and finely chopped ginger  
6 scallions, trimmed and minced  
2 tsp red pepper flakes  
½ cup Chinese plum wine  
½ cup chicken stock  
¼ cup chiffonade of fresh mint

1. Fill a bowl with ice water; add lettuce and soak for 15 min.
2. In another bowl, add chicken, cornstarch; season with KSP.
3. Sauté carrot, onion, and peppers until slightly softened.
4. Mix together 2 tbsp each soy sauce and peanut oil, ¼ cup rice vinegar and sesame oil and sherry vinegar. Toss with sautéed veggies.
5. Drain lettuce leaves and pat dry; arrange on serving platter and divide vegetable mixture among the leaves.



6. In a skillet, heat the remaining 4 tbsp of peanut oil over high heat and brown chicken strips; toss in garlic, ginger, scallions, and red pepper flakes, stir to combine.
7. Cook until browned; add 4 tbsp of soy sauce and ½ cup of rice vinegar, plum wine, chicken stock, and cook 6-8 minutes longer or until most of the cooking liquid has evaporated. Taste and adjust seasoning with KSP.
8. Divide chicken mixture evenly among the lettuce cups and sprinkle with mint. Serve immediately.

\*Chiffonade: thinly shredded strips of fresh herbs.