



Chicken Lettuce Wraps



Filling:

3 T oil

1 lb. chicken tenders

1 c water chestnuts

2/3 cup mushrooms

3 T chopped onions

1 t minced garlic

2 T soy sauce

2 T brown sugar

1/2 t rice wine vinegar

4 -5 leaves iceberg lettuce

Make sauce by dissolving sugar in 1/2 cup water in a small bowl. Add soy sauce, rice wine vinegar, ketchup, lemon juice, sesame oil, hot mustard, and garlic and red chili paste. Set aside.

Heat oil in large skillet over medium/high heat. Chop chicken and add to oil. Stir often until chicken is golden, 8-10 minutes. Add water chestnuts, mushrooms, onions, and garlic. In separate bowl mix soy sauce, brown sugar and rice wine vinegar; add to skillet and cook, stirring, for 2-3 minutes. Serve chicken in lettuce leaves and top with sauce.

Sauce:

1/4 c sugar

2 T soy sauce

2 T rice wine vinegar

2 T ketchup

1 T lemon juice

1/8 t sesame oil

1 T hot mustard

1 -2 t garlic and red chili paste