



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Chicken Lettuce Wraps

Makes 4 Servings

Fish Rub

3 boneless skinless Chicken Breasts

8 oz White Mushrooms

1/2 cup Red Onion

7 oz can Water Chestnuts

1 package fresh Bean Sprouts

1 head Iceberg Lettuce

Soy Sauce

Honey

Sesame Seed Oil

Canola Oil



Chop the chicken into pea size pieces. Place the chicken pieces in a bowl and add 1 tablespoon canola oil and 2 tablespoons Fish Rub. Mix well, cover and keep in refrigerator for 30 minutes.

Finely chop the mushrooms, red onion, and water chestnuts.

In a small bowl mix together 1/4 cup soy sauce, 2 tablespoons honey and 1 teaspoon sesame seed oil.

Core the lettuce and cut into quarters. Carefully separate leaves and keep chilled in the refrigerator until ready for dinner. Cooks tip: Hold the lettuce under kitchen faucet and the water will help separate the leaves without tearing.

Preheat a wok or large sauté pan to a high heat. Add 1 tablespoon canola oil to the pan and when the oil starts to smoke add the red onion and mushrooms. Cook for 2 minutes stirring constantly so it does not burn. Add the chicken and water chestnuts and cook for an additional 2 minutes.

Add the soy sauce mixture to the pan and cook another 5 minutes.

Add the bean sprouts, mix well and remove chicken mixture to a serving bowl.

Spoon the chicken mixture into the cool lettuce bowl and dot with Sriracha® for a fiery kick...Enjoy!

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