

# J. Rickards Winery



## ULTIMATE ASIAN CHICKEN LETTUCE CUPS

Prep time: 10 min | Cook time: 20 min | Total time: 30 min | 6 servings

Recommended wine pairing: *J. Rickards Sauvignon Blanc*

### INGREDIENTS

#### FOR THE SAUCE

- 3 Tbsp honey
- ¼ tsp salt
- 2 Tbsp soy sauce
- 1 tsp white vinegar
- 1 ½ Tbsp sriracha
- 2 cloves garlic, minced
- 1 Tbsp hoisin sauce
- 1 Tbsp oyster sauce
- ¼ cup chicken broth

#### FOR THE CUPS

- 2 Tbsp vegetable -OR- sesame oil
- 1 inch fresh ginger, grated
- 1 small onion, chopped
- 4 cloves garlic, minced
- 1 lb ground chicken
- 1 cup diced water chestnuts
- sesame seeds, for garnish
- spring onions, chopped
- lettuce, such as little gems or butter lettuce

### DIRECTIONS

- 1 In a small bowl, add the SAUCE ingredients and mix well.
- 2 In a wok or pan, add oil and heat. When hot, add ginger and onion and sauté until soft. Add garlic and sauté for 1 minute.
- 3 Add ground chicken and stir to separate the chicken and cook evenly. Cook until slightly browned and cooked through.
- 4 Add water chestnuts to pan.
- 5 Add sauce to pan and mix well.
- 6 Continue to cook until sauce is reduced by half.
- 7 Add the sesame seeds and green onions.
- 8 Arrange the lettuce cups/leaves and place 2–3 Tbsp of chicken on each leaf. Serve immediately.

