

## Salt and Serenity

### Asian Chicken and Lettuce Wraps

Serves 4

1 pound boneless skinless chicken thighs or breasts  
2 tablespoons soy sauce  
2 tablespoons dry sherry  
1 tablespoon sesame oil

2 teaspoons peanut or vegetable oil  
2 cloves garlic, finely minced  
1 teaspoon freshly grated ginger  
3 green onions, white part only, thinly sliced  
24 assorted mushrooms, (I used cremini, shitake, and white button), coarsely chopped  
2 large carrots, julienned, or coarsely grated (a mandolin makes easy work of this)  
1 yellow pepper, julienned  
½ cup snow peas, thinly sliced on the diagonal

1 tablespoon cornstarch  
2 tablespoons water  
1 large egg white  
1 tablespoon rice-wine vinegar

2 teaspoons peanut or vegetable oil  
2 Boston lettuces, leaves washed and dried  
½ cup Asian sweet chili sauce  
1/3 cup cashews, coarsely chopped  
½ cup cilantro, coarsely chopped

1. Cut chicken into bite sized cubes, about ½ inch in size. Mix together soy sauce, sherry and sesame oil in a medium sized bowl. Add chicken pieces, stir well to coat, cover bowl with plastic wrap and refrigerate for about 20 minutes.
2. While chicken is marinating, heat peanut oil in large non-stick skillet. Add garlic, ginger and green onions and cook for about 1-2 minutes on medium heat. Add mushrooms, and cook over high heat until mushrooms release their moisture and continue cooking until mushrooms are golden brown, about another 5 minutes. Add carrots, yellow pepper and snow peas and cook over high heat, just until vegetables are heated through but still crunchy. Transfer vegetables to a large bowl and set aside. Wipe out skillet.
3. After chicken has marinated for 20 minutes, drain in strainer.

4. Mix together cornstarch and water. Whisk egg white until frothy. Whisk in vinegar and add to cornstarch mixture. Toss chicken in cornstarch mixture. Heat 1 teaspoon of peanut oil in skillet. Add half the chicken in an even layer and cook until golden brown on the first side, about 2-3 minutes. Turn chicken over and cook on the second side until lightly browned, about another 2-3 minutes. Transfer chicken to a clean plate and repeat with the second batch.
5. Mix cooked chicken with vegetables. Spoon chicken mixture onto lettuce leaves, top with chili sauce, cashews and chopped cilantro. Roll leaves around filling and eat!