

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée/Appetizer

Springtime Basil Chicken Lettuce Wraps

Ingredients:

Sauce:

1 tablespoon EACH: oyster sauce AND golden mountain sauce
2 tablespoons low sodium soy sauce
2 teaspoons EACH: fish sauce and sugar
1/2 teaspoon cornstarch

Lettuce wraps:

4 teaspoons oil
1 cup freshly chopped pineapple (or tidbits)
5 cloves garlic, minced
1 Fresno chili, finely chopped
1 1/4 pound boneless chicken (see notes)
1 1/2 cup Thai basil leaves
bib lettuce leaves, chopped cilantro, and toasted sesame seeds,
for serving



Instructions:

Sauce: mix all the ingredients for the sauce along with 1 tablespoon of water in a small bowl. Set aside.

Filling: Heat 1 teaspoon of oil in a large skillet over medium-high heat and sauté the pineapple tidbits for just 30 seconds, remove to a bowl. Add the remaining oil, fry the chili and garlic for 30-45 seconds or until fragrant then, add the chicken. Crumble the chicken using a wooden spoon the way you'd crumble ground beef and let it cook for 2-3 minutes. Drizzle in the prepared sauce and stir to combine when the chicken is done, turn off the heat and stir in the basil and pineapple tidbits.

Assemble: Allow the filling to cool for several minutes before filling lettuce leaves. Top with chopped cilantro and toasted sesame seeds if desired.

Notes:

You can use ground chicken or chop up your own chicken. Mince up 1 1/4 pound of chicken breast into 1/4- 1/2 inch pieces here; this gives the lettuce wraps a little more satisfying than using the ground chicken.