



## Cantonese Chicken Lettuce Wrap with Garlic Sesame Sauce



### Ingredients

Family Style

- ½ C. **Garlic Sesame Sauce** (Starport 444)
- ¼ C. **Dressing** (see below)
- 8 oz. Ground Chicken, Marinated see below
- ½ C. Water chestnuts, minced (3 oz.)
- ½ C. Carrots, shredded (1.5 oz.)
- ¼ C. Red onions, sliced (1 oz.)
- 3 oz. Fresh bean sprouts
- 1 stalk Green onion, bias cut
- 3 stalks Cilantro, mince
- 6 pieces Iceberg lettuce cups, trimmed
- 1 Tbsp. Corn oil



### Instructions

1. Marinate ground chicken and set aside.  
Option: Replace with ground turkey or ground pork.
2. Heat pan on high heat, add oil, add ground chicken and stir fry, and brake up chicken clumps, for 2 minutes then add in water chestnuts and continue to stir fry another minutes. (Cooked chicken and water chestnuts may be portioned, pack and refrigerated for “QUICK SERVICE” operators to be used when order.)
3. When order, heat wok, then add in portioned cooked chicken with water chestnut, stir fry 30 second.
4. Add in **Garlic Sesame Sauce**, shredded carrots, red onions and bean sprouts and stir-fry 1 minute.
5. Add in half of the green onions and cilantro, mix well and serve.
6. Garnish with remaining green onions and cilantro and fresh bean sprouts serve with lettuce cup and **Dressing**.

### Lettuce Wrap Dressing 1:

- 4 C. Classic Hoisin Sauce (Starport 128 Gluten Free)
- 4 C. Chipotle Sauce (Starport 421 Gluten Free) or General Kung Pao (Starport 445 Gluten Free)
- 1 C. Wine vinegar or Rice Vinegar

Mix well and refrigerate, use ¼ C per serving.

### Lettuce Wrap Dressing 2: (A simpler option)

- 4 C. Garlic Sesame Sauce (Starport 444)
- 1 C. Rice Vinegar

### Chicken Marinade

**To marinate:** For 10 lbs. ground chicken, dissolve 0.3 lb. (1/2 C.), **Marinade Seasoning** (Starport 356 Gluten Free), with 1C., water and mix with 1 C., corn oil, then add to ground meat and marinate for 30 minutes or more. Cover and refrigerate.