



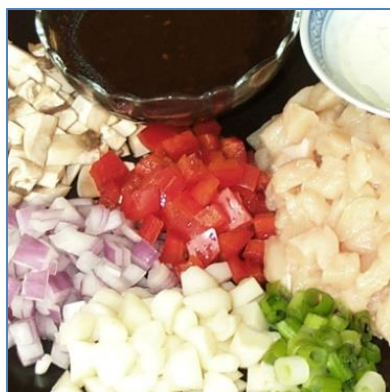
## Classic Chicken Lettuce Wrap



### Ingredients

Serves 2

- ¼ C. **Garlic Sesame Sauce** (Starport 209), (2.5 oz.)
- ¼ C. **Classic Hoisin Sauce** (Starport 128), (2.5 oz.)
- 8 oz. Chicken, diced, marinated and velvetized
- ¼ C. Red onions, diced (1.5 oz.)
- ¾ C. Red bell pepper, diced (2 oz.)
- ¼ C. Water chestnuts, diced (1.5 oz.)
- ½ C. Mushrooms, diced (1.5 oz.)
- 3 Tbsp. Green onions, chopped
- 8 Iceberg lettuce cups, trimmed
- 2 Tbsp. Corn oil



### Instructions

1. Heat griddle (or wok) at high heat. When hot, add oil then add velvetized chicken and sear about 20 seconds, then stir.
2. Add onions and red bell peppers, let sear about 20 seconds.
3. Add water-chestnuts and mushrooms, sauté 30 seconds.
4. Add **Classic Hoisin Sauce** and **Garlic Sesame Marinade Sauce** and stir-fry about 45-60 seconds until steaming hot.
5. Add green onions.
6. Toss well and remove.
7. Serve with lettuce cups.

### Chicken Marinade and Velvetization

1. **To marinate:** For 10 lbs. sliced or diced chicken, add 0.4 lb. (¾ C.) **Marinade Seasoning** (Starport 356), 1¼ C. water and 1 C. corn oil. Mix well and marinate for 30 minutes or more.
2. **To velvetize:** Oil blanch chicken in deep fryer at 350°F in 2-pound batches for 60-80 seconds, un-clumping the chicken pieces with tongs. Chicken will NOT be fully cooked. Remove and drain.
3. When cool, place in covered container and refrigerate until ready to use. Make batch daily.