



Easy Sweet and Spicy Chicken Lettuce Wrap



Ingredients: Serves 8

- 1 C. **Spicy Red Hunan Sauce** (Starport 212)
- 1-1/2 C. **Classic Hoisin Sauce** (Starport 128)
- ¼ C. Roasted sesame seed oil
- 3.2 lbs. Chicken, diced, cooked
- 2 C. Red onions, diced (11 oz.)
- 2 C. Red bell peppers, diced (12 oz.)
- 2 C. Water chestnuts, diced (12 oz.)
- 2 C. Bamboo shoots, diced (12 oz.)
- 2 C. Mushrooms, diced (12 oz.)
- 1 C. Green onions, chopped
- 48 Lettuce cups (6 per serving)
- ¼ C. Vegetable oil



Instructions

1. Mix **Spicy Red Hunan Sauce**, **Classic Hoisin Sauce** and sesame seed oil and set aside.
2. Heat wok (or pan) on high heat. When hot, add oil, then onions and red bell peppers. Sear about 20 seconds.
3. Add chicken, bamboo shoots, water chestnuts and mushrooms.
4. Add mixed sauces and stir-fry about 1 minute until steaming hot. Add green onions.
5. Toss well and remove.
6. Serve with lettuce cups.