

Samfuego's Black Thai Lettuce Wraps

Chicken & Marinade

2 chicken breast cut into strips

2 Tbs grated ginger

¼ c hoisin sauce

¼ c soy sauce

1 Tbl Samfuego Prickly Habanero Hot sauce

1 Tbs rice wine vinegar

2 cloves garlic

1 Tbs peanut butter

2 Tbs chopped cilantro

Mix all ingredients, pour into zip lock bag add chicken, refrigerate 2 hours

Lettuce & Fillings

Butter lettuce leaves

Bean sprouts

Shredded carrots

Cucumber diced

1 c thin rice noodles cooked

¼ cup Samfuego Black Thai sauce

Chopped peanuts

Heat grill, remove chicken from marinade and place on grill

Remove cooked chicken from grill place on plate sprinkle with chopped peanuts and cilantro. Serve with fillings using butter lettuce as a shell – Fill & top with Samfuego Black Thai Sauce, roll up and enjoy