

Chopped Chicken Lettuce Wraps

Looking for something easy and quick to prepare that's scrumptious and also fun to eat? Look no further --- these Chinese Chopped Chicken Lettuce Wraps fit the bill! This recipe is a particular crowd pleaser and you can supply garnishes and sauces personalized for you or your family or guests. It's like an Asian taco – fun, a little messy, but delish. Enjoy! Talking about enjoying, how about taking the family to Jungle Jim's for a family trip to select all your ingredients – there is always something new to see and experience at the Jungle – hope to see you there!

Chinese Chopped Chicken Lettuce Wraps

1 lb.	Ground Chicken or Turkey	Iceberg or Boston Whole Lettuce Leaves
¼ Cup	Green Onion, including green part, diced	Sauces to Top are Below and Garnishes, if desired:
½ Cup	Water Chestnuts, diced	Sliced Green Onions
2 Tab.	Fresh Basil or Fresh Parsley, diced	Shredded Carrot
		Chopped Cilantro
3 Tab.	Soy Sauce	Fried Chinese Rice Noodle Sticks
2 Tab.	Fresh Lime Juice	Roasted Peanuts, coarsely chopped (Optional)
2 Cloves	Garlic, minced	
1 Large	Jalapeno or Serrano chili, diced	
1 Tab.	Sugar (Optional)	
1 Tsp.	Chinese Garlic Chili Sauce	
1 Tab.	Asian Sesame Oil	
1 Tab.	Canola or Peanut Oil	

Combine first 10 ingredients in medium bowl and stir to blend well. (You can prepare ½ hour to 1 day ahead of time. Cover and refrigerate.)

To prepare the lettuce cups, using iceberg lettuce, remove the core, rinse the head with cold water, and shake off the excess water. Cut in half and separate the leaves. Pat the leaves dry with paper towels and hold for assembly. Can also use Boston lettuce leaves.

Heat both sesame oil and peanut or canola oil in heavy medium skillet or wok over medium-high heat. Add chicken mixture and sauté until turkey is cooked through, breaking up clumps with back of wooden spoon or spatula, about 4-5 minutes.

Serve immediately with your lettuce leaf cups. Place out small bowls of sliced green onions, finely shredded carrot, cilantro, and chopped roasted peanuts as garnishes if you wish (Delish without). Scoop the chicken mixture onto the lettuce leaf; top with garnishes of choice and drizzle sauce of choice over mixture. Roll up filled lettuce leaf and eat!

Chile Paste Wrappin' Sauce – with heat

¼ Cup	Soy Sauce
¼ Cup	Rice Vinegar
1 Tab.	Chile Oil
1 Tab.	Sugar (optional)
2	Green Onion, sliced or chopped
	Asian Chile Paste or Garlic Chile Paste to taste

Combine first 5 ingredients, adding chili paste to taste. Serve with wraps.

Ginger Wrappin' Sauce – without heat

¼ Cup	Soy Sauce
2 Tab.	Dry Sherry
1 Tab.	Rice Wine Vinegar
1 Tab.	Asian Sesame Oil
1	Green Onion, sliced thinly
1 Tsp.	Grated Fresh Ginger
1 Tab.	Sugar (optional)

Combine above ingredients. Serve with wraps.