

Chinese Chicken Lettuce Wraps

From Cook's Illustrated, All-Times Best Meat Recipes

Pp. 82-83 (Adapted HdeH)

Makes 2 servings

Time 20 minutes

Chicken

1 pound boneless, skinless chicken thighs, trimmed and cut into 1-inch pieces (HdeH uses regular chicken breast)

2 teaspoons Chinese rice wine or dry sherry

2 teaspoons soy sauce

2 teaspoons toasted sesame oil

2 teaspoons cornstarch

Sauce

3 tablespoons oyster sauce

1 tablespoon Chinese rice wine or dry sherry

2 tablespoons soy sauce

½ teaspoon sugar

¼ teaspoon red pepper flakes (Japanese red pepper HdeH)

Stir-Fry

2 tablespoons vegetable oil

2 celery ribs, cut into ¼-inch pieces

6 ounces shitake mushrooms, stemmed and sliced thin

½ cup water chestnuts cut into ¼-inch pieces

2 scallions, white parts minced, green parts sliced thin

2 garlic cloves, minced

1 head Bibb lettuce, washed and dried, leaves separated and left whole

1. **For the Chicken:** Place chicken pieces on large plate in single layer. Freeze until firm and starting to harden around edges, about 20 minutes.
2. Whisk rice wine, soy sauce, oil, and cornstarch together in bowl. Pulse half of chicken in food processor until coarsely chopped into ¼- to 1/8 inch pieces, about 10 pulses. (HdeH make sure to not over pulse into a paste). Transfer chicken to bowl with rice wine mixture and repeat with remaining pieces. Toss chicken to coat and refrigerate for 15 minutes. (HdeH favor cutting them by hand into small pieces)
3. **For the Sauce:** Whisk all ingredients together in bowl; set aside
4. **For the Stir-Fry:** Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until smoking. Add chicken and cook, stirring constantly, until opaque, 3 to 4 minutes. Transfer chicken to bowl. Wipe skillet clean with paper towels. Heat remaining 1 tablespoon oil in now-empty skillet over high heat until smoking. Add celery and mushrooms; cook, stirring constantly, until mushrooms have reduced in size by half and celery is crisp-tender, 3 to 4 minutes. Add water chestnuts, scallion whites, and garlic; cook, stirring constantly, until fragrant, about 1 minute. Whisk sauce to recombine. Return chicken to skillet; add sauce and toss to combine. Spoon into lettuce leaves and sprinkle with scallion greens. Serve, passing hoisin sauce separately.



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