

Big Bowl Chinese Chicken Lettuce Wraps

2 tablespoons thin soy
1 teaspoon mushroom soy
2 teaspoons sugar
1 teaspoon cornstarch
1 teaspoon water
1 teaspoon shaoxing wine
1 teaspoon kosher salt
6 pieces bibb lettuce leaves
1 oz peanut oil
5 oz ground dark meat chicken
1 teaspoon sesame oil, plus a few drops
1 teaspoon mushroom soy
½ teaspoon ginger
½ teaspoon garlic
¼ cup sliced shiitake mushrooms
¼ cup bamboo shoots
¼ cup chopped scallions
2 tablespoons minced carrots
¼ cup chopped green cabbage
¼ cup chopped celery
1/8 cup chicken stock
2 shakes ground black pepper
1 ounce crispy rice noodles (cooked per instructions on package)
Hoisin sauce (as needed)

Mix thin soy, mushroom soy and 1 teaspoon of sugar together in a small bowl; set aside. Mix cornstarch and water together in a small bowl; set aside. Mix remaining sugar, shaoxing and salt together, set aside. Wash bibb lettuce leaves and set aside to drain.

Heat a wok over a hot flame. When hot, add peanut oil to coat, then add the ground chicken and cook, stirring, to approximately ¾ doneness (about 1 1/2 minutes). Add the ginger and garlic; cook another ½ minute to release the flavors, always stirring. Add the shiitakes through the celery and cook for another ½ minute, stirring to combine. Add the thin soy mixture and chicken stock; stir to combine and bring to a boil. Add the cornstarch mixture to thicken; stir in for another 30 seconds to 1 minute. Add the shaoxing mixture and stir to combine. Remove from heat and spoon into a bowl. Garnish the mixture with 2 shakes of black pepper and a couple of drop of sesame oil on the top of the mixture. Serve with the lettuce leaves on the side to use as wrappers, a dish of crispy rice noodles, and a dish of hoisin sauce to season as desired.

Serves two as an appetizer to share, on its own this could be a light meal for one.