BANG BANG CHICKEN LETTUCE WRAPS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

Bang Bang Sauce:
¾ cups mayonnaise
½ cup sweet Thai chili sauce
1-2 tablespoons sriracha sauce, according to taste
1-2 tablespoons honey, according to taste
1 tablespoon rice vinegar

Chicken:
1 tablespoon soy sauce
2 tablespoons lime juice
1 teaspoon cornstarch
1 ½ pounds boneless skinless chicken, chopped to ½ inch
1 tablespoon oil
4 cloves minced garlic

Lettuce Wraps:
Lettuce leaves, for wrapping
Cooked rice, chopped cilantro, toasted sesame seeds, chopped jalapenos, lime wedges for serving

Directions:

- Make the sauce:
  - combine the ingredients for the bang bang sauce starting with 1 tablespoon of honey and sriracha and adding more if desired
  - set aside 1/3 cup of the prepared sauce – cover and refrigerate the rest until ready to use
- Make the chicken:
  - Marinate the chicken in soy sauce, lime juice, and cornstarch for 10 minutes
  - Heat the oil in a large skillet
  - Add the garlic and saute for just a couple seconds until fragrant
  - Add the chicken leaving any excess marinade in the bowl and cook through over medium-high again (about 4-5 minutes)
  - Allow the mixture to cool slightly
  - Add the reserved 1/3 cup bang bang sauce to chicken and stir to combine
- Serve by placing some of the rice on the lettuce leaves, top with chicken mixture, chopped cilantro, chopped jalapenos, and additional bang bang sauce