

Let's Wrap!

July 29, 2020 | CHEF VEE, COOKING SCHOOL HEAD CHEF



Thai lettuce wraps have to be the perfect summer meal! It's light, crisp and full of flavor, that's a win for these hot summer days! It won't keep you in the kitchen long and they are super fun to eat. Let me show you my recipe and how easy to make especially using ingredients right from the fridge. Let's getting cooking...

Serves: 2-3 Total time: 20 minutes

- 1/4 small onion finely diced
- 3 cloves garlic minced
- 10 oz ground chicken
- 1/2 cup 6 tablespoons whole roasted cashew nuts
- 1 tablespoon fish sauce
- 1 tablespoon soy sauce

- 1 tablespoon chopped cilantro leaves
- 1 head butter lettuce
- 3 tablespoons Thai sweet chili sauce
- 2 teaspoons lime juice
- 1 tablespoon chopped cilantro leaves – garnish
- Pinch of white sesame seeds – garnish

Heat up a wok or skillet on medium heat and add a little oil just enough to coat bottom. When the oil is heated, add the onion, garlic, and stir-fry until they are lightly toasted. Add the ground chicken, stir continuously with a spatula to break up the lumps, cook about 5 minutes. Add the cashew nuts, fish sauce, sweet soy sauce, salt and pepper. Stir to combine well and cook another 5 minutes. You can also use shredded or diced chicken, pork works really great too! Cook for about 10 minutes, taste and adjust for flavor. If you like it spicy add in any heat. Thai chilies are great in this recipe too! You can also add in veggies, like shredded carrots or shaved brussels. Chop up some scallion and add in also if available. For a vegetarian version sauté your favorite veggies the same way add in sauce and cook slightly. There is something for everyone. While chicken is cooking prep lettuce, peel each leaf off stem and rinse well. Pat dry with a paper towel and set aside in fridge until done and ready. Garnish with a drizzle of sweet chili sauce and a squeeze of lime! Keep in fridge until ready to serve. Enjoy!