



Noreen's Kitchen

Moo Shu Chicken Lettuce Wraps

Ingredients

2 pounds boneless skinless chicken breast diced	8 ounces Shitake mushrooms, diced
2 tablespoons vegetable oil	1/2 cup water chestnuts, diced
2 tablespoons soy sauce	1/4 cup finely diced carrot
1 teaspoon toasted sesame oil	1 cup Hoisin sauce
3 cloves garlic, minced	
1 tablespoon lemon grass puree	
1 tablespoon fresh grated ginger	
4 green onions, thinly sliced	

For Serving

Boston or Butter lettuce leaves
Flour tortillas or Moo Shu Pancakes

Step by Step Instructions

Heat oil in a heavy bottomed skillet over medium high heat.

Combine chicken, soy sauce, sesame oil, ginger, garlic and lemon grass in a bowl and stir to combine. Allow to sit for just a few minutes to marinate.

Pour chicken mixture into the hot skillet and cook until the chicken begins to turn opaque.

Add green onions, mushrooms, water chestnuts and carrots to skillet and stir to combine. Allow to cook until the vegetables begin to become tender.

Pour Hoisin sauce into the pan and stir well. Allow to simmer for 5 minutes.

Remove from heat and allow to cool for 5 minutes before serving.

Serve with leaves of either boston or butter lettuce and/or flour or Moo Shu rice pancakes for wrapping this up into delicious bites.

Leftovers should be stored in airtight containers and kept refrigerated for up to 1 week.

ENJOY!