

# MIANG GAI

## THAI LETTUCE WRAPS WITH CHICKEN

**SERVINGS 6**    **PREP + COOK TIME 2 HOURS 20 MINUTES**

Refreshing and light: it is the perfect dish to eat during a hot day! Customizable to you, this dish is fun to enjoy in the company of friends and family. Make them as you eat—it is the process that makes it so special.

### INGREDIENTS

#### *FOR CHICKEN MARINADE*

- 1/3 cup Hoisin sauce
- 1/3 cup soy sauce
- 2 Tbsp. ginger, grated
- 1 Tbsp. Sriracha hot sauce
- 1 Tbsp. rice wine vinegar
- 3 garlic cloves, grated
- 2 lbs. chicken breasts, cut into strips
- 2 Tbsp. peanuts, chopped
- 2 Tbsp. fresh cilantro, chopped

#### *FOR LETTUCE AND FILLINGS*

- 8 butter lettuce leaves
- 1 cup bean sprouts
- 1 cup red cabbage, thinly sliced
- 1 cup carrots, julienned
- 1 cup cucumber slices
- 1 cup thin rice noodles, cooked
- 1/3 cup sweet chili sauce
- 1/3 cup Hoisin sauce

### DIRECTIONS

1. To make the marinade, mix Hoisin sauce, soy sauce, grated ginger, Sriracha, rice wine vinegar, and grated ginger into a bowl (or if you don't like washing dishes like us, a Ziploc bag).
2. Place strips of chicken into marinade and let it sit in the fridge for 2 hours.
3. Heat a grill pan or a regular pan over high heat. Keep in mind that the regular pan will not give it that Pinterest-worthy look that we all crave, but is just as delicious!
4. Grill or pan-fry the marinated chicken until cooked through and immediately transfer onto a plate. Garnish chicken with chopped peanuts and cilantro.
5. Find a tray or platter to arrange all the fillings on. This way you have access to all the fillings and lettuce right in front of you and others.
6. To assemble, use the butter lettuce leaves as little bowl-cups and place your personal fillings into them. Don't forget to top them with some sweet chili sauce before you roll them up and enjoy!