



ASIAN CHICKEN SAUSAGE LETTUCE WRAPS

ASIAN

ROADMAP

1. If using raw chicken sausage, in a large skillet, sear in olive oil, breaking it up as you go until cooked through. Remove it to a bowl. If you're using fully cooked sausage, simply chop the links into a small dice.
2. In the same skillet over medium-high heat, sauté onions, bamboo shoots & water chestnuts for 3 - 4 minutes - just until the onions begin to soften. Stir in scallions.



SERVINGS
4 - 6



ACTIVE TIME
10 MIN



TOTAL COOK TIME
20 MIN

INGREDIENTS

Head of Bibb lettuce or Iceberg:

- 1 lb. Chicken sausage - fully cooked or raw
- 1 Tbsp. Olive oil
- 1 small Onion - small dice
- 1/2 C. Bamboo shoots - drained & diced
- 1 8 oz. Can Sliced water chestnuts - drained & diced
- 2 scallions - small dice

Sweet, Spicy, Creamy Sauce:

- 2 Tbsp. Soy sauce
- 1/4 C. Hoisin sauce
- 1 Tbsp. Toasted sesame oil
- 1 Tbsp. Rice vinegar
- 2 Tbsp. Honey
- 1 Tbsp. Almond butter
- 1 tsp. Grated ginger
- 1/2 tsp. Granulated garlic
- 1 tsp. Gochujang
- 1 Tbsp. Freshly squeezed lime

For topping:

- Coarsely chopped Almonds
- Scallions - diced
- Cilantro - pulled

3. While the veg is cooking, whisk together the sauce ingredients in a medium bowl until combined, then pour into the pan & add chicken sausage. Taste for seasoning & that's your filling.
4. Spoon filling into the lettuce leaves & sprinkle on the topping of your choice. Don't forget to serve it with extra hot sauce (Sriracha) for the heat seekers.

You might want to double this recipe. I'm a small lady & could eat at least 3 - 4 of these myself! They're addicting!