

# A Sutherland Belle

## Better Than P.F. Chang's Chicken Lettuce Wraps with a Peanut Chili Onion Crunch Sauce

### INGREDIENTS

#### *For the Chicken Wraps*

- 1 tablespoon vegetable oil
- 1 tablespoon toasted sesame oil
- 1 pound chicken small, cubed (alternatively use ground chicken or pork)
- 5 ounces shiitake mushrooms, diced
- 1 large carrot, peeled and diced
- ½ medium onion yellow, diced
- 1 (8 ounces can) water chestnuts whole, finely chopped
- 1 cup cabbage shredded
- 3 cloves garlic, minced
- 1 tablespoon freshly grated ginger
- ¼ cup hoisin sauce
- 2 teaspoons [Spice World Chili Onion Crunch](#)
- 1 teaspoon fish sauce
- 2 tablespoons fresh cilantro, chopped
- 1 head butter lettuce
- Garnish: crushed peanuts, green onions and cilantro

#### *For the Peanut Sauce*

- 3 tablespoons creamy peanut butter
- 1 tablespoon soy sauce (use tamari for gluten-free option)
- 1 tablespoon freshly squeezed lime juice
- 2 teaspoons brown sugar or honey
- 2 teaspoons [Spice World Chili Onion Crunch](#), *or more, to taste*
- 1 teaspoon [Spice World Minced Ginger](#)

### INSTRUCTIONS

1. To make the peanut sauce, whisk together peanut butter (warm in the microwave for 30-60 seconds if really thick), soy sauce, lime juice, brown sugar, chili onion crunch, and ginger in a small bowl. Whisk in 2-3 tablespoons water until desired consistency is reached; set aside.
2. Heat vegetable oil and sesame oil in a large skillet over medium high heat. Add ground chicken, mushrooms, onion, and carrot. Cook until browned, about 5-7 minutes.
3. Stir in water chestnuts, cabbage, garlic, and ginger until fragrant, about 1 minute.

4. Stir in hoisin sauce, chili onion crunch, and fish sauce until heated through, about 30 seconds. Remove from heat; stir in cilantro.
5. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf and drizzle with peanut sauce.