



Seoul City BBQ Chicken Lettuce Wraps

Serves 4-6

Ingredients:

2 Lbs Ground Chicken
1 Large Onion, Chopped
6 Cloves Garlic, Minced
1 Tbsp Fresh Ginger, Minced
1 Bunch Green Onions, Sliced Thinly
1 Tbsp Seoul City BBQ
1 1/2 Tbsp Sesame Oil
1 Tbsp Soy Sauce
1/4 Cup Hoisin Sauce
1 1/2 Tbsp Rice Wine Vinegar
3-4 Tsp Sriracha Sauce

To Serve

Lettuce Leaves (Butter or Small Romaine)
Roasted Peanuts, Chopped
Maifun Rice Sticks
(1/4 Cup Canola Oil to cook them in)

Preparation:

First off lets make the crispy rice noodles. Maifun Rice Sticks are easily found in the Asian section of the supermarket. Heat the canola oil in a large skillet. Pull off small section of the rice noodles and kind of pull them out, you want as much contact as possible with the hot oil. Lay in hot oil and watch the magic happen! In about 2 seconds they will puff up, turn over and respect on the other side. Set on

paper towels and continue with the next batch until you have your desired amount. We love this so I made a lot. Set aside.

Place your ground chicken in a bowl and add the Seoul City BBQ, mix until well combined.

In another large skillet heat 1 tbsp sesame oil and add the ground chicken mixture. Sauté it until it is cooked through and looks a little like ground beef, using a wooden spoon to break it apart.

Add the onion, garlic, ginger, soy sauce, remaining sesame oil, rice wine vinegar, hoisin sauce, sriracha sauce and green onions. Stir to combine.

To serve place the ground chicken mixture into the lettuce cup and you with the Maifun crispy noodles and peanuts.

A really easy dish to make and the flavor is out of this world!

Enjoy.