



CHICKEN LETTUCE WRAPS WITH SRIRACHA

Ingredients

2 tbsp sesame oil
1 lb ground chicken
2 small leeks, white/light-green parts, sliced
2 cloves garlic, diced

1/2 jar Stonewall Kitchen Sriracha Teriyaki Sauce
1/4 cup Latah Creek Riesling
1/2 cup dry-roasted peanuts, coarsely chopped
2 heads bibb lettuce, leaves separated

Directions

In a large skillet, heat the oil over high heat. Add the chicken and cook, breaking up with a spoon and stirring often until lightly browned, about five minutes. Add the leeks and stir-fry until the leeks are tender, about 3 minutes. Add the garlic and stir-fry for another minute. Add the teriyaki sauce and wine and stir until the sauce thickens and coats the chicken, 1-2 minutes. If you want more sauce simply add more. Mix in the peanuts and serve immediately with lettuce leaves for wrapping.

Ellena's Notes

I have always wanted a GREAT recipe for lettuce wraps so I could make them at home. It took me a while but I think I have found a winner. I love this recipe because it is delicious, flavorful and so easy using Rothschild's Sriracha Teriyaki sauce. You can use regular teriyaki sauce, or make your own, but I love the ease of using this sauce for quick weeknight dinners! Enjoy!



Use gluten free teriyaki sauce

Wine Pairing

This pairs wonderfully with our Sangria, Rosé of Malbec, or Malbec.