

Chicken Lettuce Wraps

Sauce	Cook Time	Category
Kikkoman Soy Sauce	20 mins	Appetiser



Ingredients

For 2 portion(s)

- Vegetable oil (for sauteing) 2 tablespoons
- Onion (Chopped) 1/3 cup
- Garlic (Minced) 1 tablespoon
- Ground Chicken 250 g
- Shiitake mushrooms (Sliced into strips) 1 cup
- (A) KIKKOMAN Soy Sauce 1 tablespoon
- (A) Cooking wine 2 tablespoons
- (A) Hoisin Sauce 2 tablespoons
- (B) Cornstarch 1 tablespoon
- (B) Sugar 1 tablespoon
- (B) Water 1 cup
- Greens Onion (Chopped) 2 tablespoons
- Red bell pepper (Cut into strips) 1/2 cup
- Sesame oil 1 tablespoon
- Vegetable oil for deep frying 2 cups
- Sotanghon As you like
- Lettuce 1 head

Method

1. Saute the chicken until browning the meat in the butter.
2. Add (A) then saute until cooked.
3. Move (2) to one side of the pan. Add the eggs and stir gently until half cooked.
4. Add the rice and stir together.
5. Pour the Kikkoman Soy Sauce and the mirin. Mix until well blended and almost dry. Season with the pepper as you like.