

# Asian Chicken Lettuce Wraps

*with Forbidden Rice*

There are just so many ways to eat. For this dish, we're making it easy. You'll sauté chicken with traditional aromatics, top it with bright, peppery watermelon radishes and crunchy jicama then serve it on a leaf of crispy butter lettuce. Simply roll the leaf around the filling, pick it up and enjoy. You may not even need utensils for this one, chefs.



## Ingredients

- ¾ Cup Forbidden Rice
- 2 Scallions
- 1 1-Inch Piece Ginger
- 1 Bunch Cilantro
- 1 Head Butter Lettuce
- 1 Lime
- 1 Watermelon Radish
- ½ Bulb Jicama
- 10 Ounces Ground Chicken
- 3 Tablespoons Sweet Chili Sauce
- 2 Teaspoons Sesame Oil

Makes 2 Servings  
About 640 Calories Per Serving



# Instructions



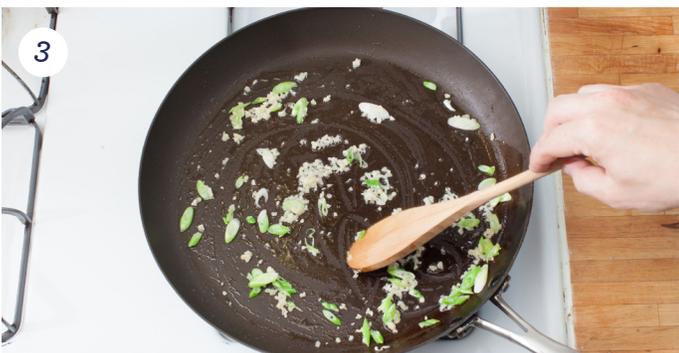
## Cook the rice:

Heat a medium pot of salted water to boiling on high. Add the **forbidden rice** and cook 27 to 29 minutes, or until tender. Drain thoroughly and set aside as you continue cooking.



## Prepare the ingredients:

While the rice cooks, wash and dry the fresh produce. Trim off and discard the roots of the scallions; thinly slice the scallions, separating the white bottoms and green tops. Peel and mince the ginger. Pick the cilantro leaves off the stems; discard the stems and roughly chop the leaves. Cut off and discard the root of the lettuce, then separate the leaves. Using a peeler, remove the green rind of the lime, avoiding the white pith; mince the rind to get 2 teaspoons of zest. Quarter the lime. Peel the jicama and cut into thin matchsticks. Thinly slice the watermelon radish and place in a bowl of ice water.



## Cook the aromatics:

While the rice continues to cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of oil on medium until hot. Add the **white bottoms of the scallions** and **ginger** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.



## Cook the chicken:

Add the **chicken** and cook, frequently breaking apart with a spoon, 2 to 4 minutes, or until browned and cooked through. Stir in the **sweet chili sauce**, **lime zest**, **the juice of 1 lime wedge** and **half the sesame oil**. Cook, stirring occasionally, 30 seconds to 1 minute, or until thoroughly combined and heated through. Remove from heat and season with salt and pepper to taste. Set aside in a warm place as you continue cooking.



## Make the salad:

Drain and dry the **watermelon radishes**. Place them in a medium bowl along with the **jicama**, **remaining sesame oil**, **the juice of the remaining lime wedges** and **half the cilantro**. Season with salt and pepper to taste and toss to thoroughly coat.



## Finish & plate your dish:

Add the **green tops of the scallions**, **remaining cilantro** and a drizzle of olive oil to the **cooked rice**. Season with salt and pepper to taste and stir to combine. To plate your dish, place a few **lettuce leaves** on each plate, fill each with some of the **chicken mixture** and top with some of the **salad**. Serve with the **dressed forbidden rice** on the side. Enjoy!