




CASTLE
ESTATE
— Est. 1923 —

CHICKEN

SPICY CHICKEN LETTUCE WRAPS

Conscious Farming for the Conscious Consumer

SPICY CHICKEN LETTUCE WRAPS

SERVES 2

Ingredients

2 Tbsp. soy sauce
1 Tbsp. dark brown sugar
1 tsp. fish sauce
1 Tbsp. sambal oelek or Sriracha, plus more for serving
2 Tbsp. vegetable oil
3 scallions, white and pale green parts only, thinly sliced
2 garlic cloves, finely chopped
1 lb. ground chicken
Kosher salt
To serve: Lettuce leaves, lime wedges, and tender herbs (for serving)

Source: bonappetit.com

Method

Mix soy sauce, brown sugar, fish sauce, and 1 Tbsp. sambal oelek in a small bowl; set aside.

Heat oil in a skillet over medium. Add scallions and garlic and cook, stirring occasionally, until softened (a little color is okay), about 3 minutes. Add chicken and lightly season with salt. Cook, breaking up with a wooden spoon and tossing occasionally, until chicken is cooked through, 5–7 minutes. Add reserved soy sauce mixture and cook, tossing occasionally, until liquid is almost completely reduced, about 2 minutes.

Serve chicken mixture with lettuce, herbs, lime wedges, and more sambal oelek for making lettuce wraps.