BANG BANG CHICKEN LETTUCE WRAPS

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 6 servings

Bang Bang Sauce:

¾ cups mayonnaise

½ cup sweet Thai chili sauce

1-2 tablespoons sriracha sauce, according to taste

1-2 tablespoons honey, according to taste

1 tablespoon rice vinegar

Chicken:

1 tablespoon soy sauce

2 tablespoons lime juice

1 teaspoon cornstarch

1 ½ pounds boneless skinless chicken, chopped to ½ inch

1 tablespoon oil

4 cloves minced garlic

Lettuce Wraps:

Lettuce leaves, for wrapping

Cooked rice, chopped cilantro, toasted sesame seeds, chopped jalapenos, lime wedges for serving

**Directions:**

* Make the sauce:
  + combine the ingredients for the bang bang sauce starting with 1 tablespoon of honey and sriracha and adding more if desired
  + set aside 1/3 cup of the prepared sauce – cover and refrigerate the rest until ready to use
* Make the chicken:
  + Marinate the chicken in soy sauce, lime juice, and cornstarch for 10 minutes
  + Heat the oil in a large skillet
  + Add the garlic and saute for just a couple seconds until fragrant
  + Add the chicken leaving any excess marinade in the bowl and cook through over medium-high again (about 4-5 minutes)
  + Allow the mixture to cool slightly
  + Add the reserved 1/3 cup bang bang sauce to chicken and stir to combine
* Serve by placing some of the rice on the lettuce leaves, top with chicken mixture, chopped cilantro, chopped jalapenos, and additional bang bang sauce