

## Seasonal Eating

## Hoisin Chicken Lettuce Wraps

1 tablespoon hoisin sauce  
1 tablespoon low sodium soy sauce  
2 teaspoons rice wine vinegar  
1 teaspoon sesame oil  
1 teaspoon grated fresh ginger root  
2 tablespoons vegetable oil  
1 large chicken breast, 1/4" diced  
6 ounces mushrooms, 1/4" diced  
2 green onions, sliced and divided  
1 carrot, shredded  
1/2 cup cocktail peanuts  
butterhead lettuce leaves

In a small bowl, whisk together the hoisin, soy sauce, vinegar, sesame oil and ginger root. Set aside. In a large skillet, heat vegetable oil over medium high heat. Add chicken and cook, stirring often, just until cooked through. Remove to a bowl. Add the mushrooms and half of the green onions to the skillet. Cook until mushrooms lose their liquid and are cooked down. Add the chicken back to the pan with any juices and the sauce mixture. Cook until everything is coated and sauce is cooked down and thickened slightly. Remove from heat and add remaining green onions, carrot and peanuts. Stir to combine and let cool down a little before serving in lettuce leaves. You can dip in soy sauce with a little sesame oil and green onions, if desired.