



All **bolded ingredients** can be found at the Auburn Farmers Market Sunday June 7<sup>th</sup>!

## Asian Chicken Lettuce Wraps

### Ingredients

- 1 tablespoon of olive oil
- 1 pound of ground chicken
- **2 cloves of garlic, minced**
- **1 zucchini, diced**
- 1 (8-oz) can of water chestnuts, drained and diced
- **2 green onions, thinly sliced**
- Salt and pepper, to taste
- **1 head of butter or romaine lettuce**
- ¼ cup of chopped peanuts, optional

### For the sauce

- 3 tablespoons of soy sauce
- 2 tablespoons of dry sherry
- 1 tablespoon of chili garlic sauce
- 1 tablespoon of brown sugar
- 2 teaspoons of rice vinegar
- 2 teaspoons of corn starch
- 1 teaspoon of sesame oil



1. In a small bowl, whisk together the soy sauce, dry sherry, chili garlic sauce, brown sugar, rice vinegar, cornstarch, sesame oil and ¼ cup of water, set aside.
2. Heat oil in a saucepan over medium-high heat. Add the ground chicken and cook until browned, about 3-5 minutes, making sure to crumble the chicken as it cooks; drain excess fat.
3. Stir in garlic and zucchini until softened, about 1-2 minutes. Stir in the soy sauce mixture until slightly thickened, 1 minute. Stir in chestnuts and green onions until tender, about 1-2 minutes. Season with salt and pepper to taste.
4. To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style, garnish with peanuts, if desired.



Recipes brought to you by Auburn Parks, Arts & Recreation AmeriCorps Member.