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