

Chinese Chicken Lettuce Wraps

From America's Test Kitchen episode: *Skewered and Wrapped*.

Serves 4 as a main dish or 6 as an appetizer

To make an entrée, serve this dish with steamed white rice.

INGREDIENTS

CHICKEN

- 1** pound boneless, skinless chicken thighs, trimmed and cut into 1-inch pieces
- 2** teaspoons Chinese rice cooking wine or dry sherry
- 2** teaspoons soy sauce
- 2** teaspoons toasted sesame oil
- 2** teaspoons cornstarch

SAUCE

- 3** tablespoons oyster sauce
- 1** tablespoon Chinese rice cooking wine or dry sherry
- 2** teaspoons soy sauce
- 2** teaspoons toasted sesame oil
- 1/2** teaspoon sugar
- 1/4** teaspoon red pepper flakes

STIR-FRY

- 2** tablespoons vegetable oil
- 2** celery ribs, cut into 1/4-inch pieces
- 6** ounces shiitake mushrooms, stemmed and sliced thin
- 1/2** cup water chestnuts, cut into 1/4-inch pieces
- 2** scallions, white parts minced, green parts sliced thin

2 garlic cloves, minced

1 head Bibb lettuce (8 ounces), washed and dried, leaves separated and left whole

Hoisin sauce

INSTRUCTIONS

1. FOR THE CHICKEN: Place chicken pieces on large plate in single layer. Freeze meat until firm and starting to harden around edges, about 20 minutes.

2. Whisk rice wine, soy sauce, oil, and cornstarch together in bowl. Pulse half of meat in food processor until coarsely chopped into ¼- to 1/8-inch pieces, about 10 pulses. Transfer meat to bowl with rice wine mixture and repeat with remaining chunks. Toss chicken to coat and refrigerate for 15 minutes.

3. FOR THE SAUCE: Whisk all ingredients together in bowl; set aside.

4. FOR THE STIR-FRY: Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until smoking. Add chicken and cook, stirring constantly, until opaque, 3 to 4 minutes. Transfer to bowl and wipe out skillet.

5. Heat remaining 1 tablespoon oil in now-empty skillet over high heat until smoking. Add celery and mushrooms; cook, stirring constantly, until mushrooms have reduced in size by half and celery is crisp-tender, 3 to 4 minutes. Add water chestnuts, scallion whites, and garlic; cook, stirring constantly, until fragrant, about 1 minute. Whisk sauce to recombine. Return chicken to skillet; add sauce and toss to combine. Spoon into lettuce leaves and sprinkle with scallion greens. Serve, passing hoisin sauce separately.



America's Test Kitchen is a 2,500-square-foot kitchen located just outside of Boston. It is the home of *Cook's Country* and *Cook's Illustrated* magazines and is the workday destination for more than three dozen test cooks, editors, and cookware specialists. Our mission is to test recipes until we understand how and why they work and arrive at the best version. We also test kitchen equipment and supermarket ingredients in search of brands that

offer the best value and performance. You can watch us work by tuning in to *America's Test Kitchen* (www.americastestkitchen.com) on public television.