



savory

CHICKEN SALAD WRAPS

Chicken Salad Wraps & Pinot Gris Reserve

Ingredients

FOR THE CHICKEN WRAPS

- 2 teaspoons reduced-sodium soy sauce
- 1 tablespoon Hoisin sauce
- 2 teaspoons sweet chili sauce
- 1 tablespoon honey
- Juice of one lime, plus wedges for serving
- 2 teaspoons freshly grated ginger
- 2 cloves garlic, minced
- 3 boneless chicken breasts, skin on, or for a vegetarian option, substitute 14 ounces of extra-firm tofu, pressed to remove excess liquid and cut into 1" cubes
- 12 leaves of romaine or butterhead lettuce
- 1/2 red bell pepper, seeds removed and cut into julienne
- 1/2 yellow bell pepper, seeds removed and cut into julienne
- 1/2 medium-sized carrot, peeled and cut into julienne
- 2 teaspoons sesame seeds
- 2 cups scallions, cut diagonally

FOR THE PEANUT SAUCE

- 3/4 cup creamy peanut butter
- 3 tablespoons reduced-sodium soy sauce
- 2 tablespoons maple syrup
- 1 tablespoon lime juice
- 2 tablespoons rice vinegar
- 1/2 cup warm water to thin the sauce, adjust as needed
- 1/2 teaspoon ground ginger
- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes



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For the peanut sauce, whisk together the peanut butter, soy sauce, maple syrup, lime juice, rice vinegar, and water until smooth. Add the ginger, garlic, and red pepper flakes and stir until combined. Cover and refrigerate.

Combine the soy sauce, Hoisin sauce, sweet chili sauce, honey, lime juice, ginger, and garlic in a large bowl. Whisk until the honey has dissolved. Toss in the chicken breasts and marinate in the refrigerator for an hour or two.

Rinse the lettuce leaves and pat them dry with a paper towel. Set aside.

Use a mandoline to julienne the bell pepper, carrot, and cucumber. If you don't own a mandolin, use a sharp knife to cut the carrot into 2" to 3" segments. Then square off the carrot by cutting off the rounded edges. Slice the core of the carrot lengthwise into 1/8" planks, then cut each plank into 1/8" strips. Repeat with the bell peppers. Set aside.

Heat a large grill pan over medium-high heat. Brush the pan with olive oil. Add the chicken breasts and cook, skin-side down, until grill marks are visible and the skin easily releases from the pan, around 8 to 10 minutes. Flip and cook for another five or six minutes, until the breast meat is opaque.

Place the chicken breasts on a cutting board and cut each into 3/4" slices.

Arrange the lettuce leaves on a platter. Fill each leaf with chicken, bell pepper, and carrot. Top with sesame seeds and garnish with scallions. Serve with peanut sauce and lime wedges on the side.