

## **Barbecued Chinese Chicken Lettuce Wraps**

*adapted from Rachael Ray via Food Network*

2 cups, 4 handfuls, fresh shiitake mushrooms  
1 1/3 to 1 1/2 pounds thin cut chicken breast or chicken tenders  
2 tablespoons light colored oil, such as vegetable oil or peanut oil  
Coarse salt and coarse black pepper  
3 cloves garlic, chopped  
1 inch ginger root, finely chopped or grated, optional  
1 orange, zested  
1/2 red bell pepper, diced small  
3 scallions, chopped  
3 tablespoons hoisin  
1-3 tsp of sriracha  
1/2 large head iceberg lettuce, core removed, head quartered  
Wedges of navel orange -- platter garnish

Remove tough stems from mushrooms and brush with damp towel to clean, Slice mushrooms. Chop chicken into small pieces.

Preheat a large skillet or wok to high.

Add oil to hot pan. Add chicken to the pan and sear meat by stir frying a minute or 2. Add mushrooms and cook another minute or two. Add salt and pepper to season, then garlic and ginger. Cook a minute more. Grate zest into pan, add bell pepper bits and scallions. Cook another minute, continuing to stir fry mixture. Add hoisin Chinese barbecue sauce and sriracha and toss to coat the mixture evenly. Transfer the hot chopped barbecued chicken to serving platter and pile the quartered wedges of crisp iceberg lettuce along side. Add wedged oranges to platter to garnish. To eat, pile spoonfuls into lettuce leaves, wrapping lettuce around fillings and squeeze an orange wedge over.

(Servings: 4, Prep time: 15 min., Cook time: 10 min., Difficulty: Easy)