

TIM FARMER'S COUNTRY KITCHEN

CHICKEN LETTUCE WRAPS

Noodles

Chicken, bite sized pieces

Carrots, sliced thin

Lettuce

Cucumber Salad

Sweet Chili Sauce



Noodles

Tofu noodles

Sesame Oil

Cook noodles in sesame oil until desired consistency. Set aside.

Sauce

1/3 cup sweet chili sauce

1 tablespoon peanut butter

1 teaspoon ginger, minced

1/2 teaspoon chili paste

1 tablespoon soy sauce

Dash of Bangkok Peanut Dipping Sauce

Sesame seeds/green onion/peanuts

Mix together all ingredients until heated. Mix with cooked chicken. Top with toasted sesame seeds, green onion or ground peanuts if desired.

Japanese Cucumber Salad (Sunomono)

1/6 cup rice wine vinegar

3/4 teaspoon ginger

1/2 teaspoon salt

2 teaspoons sugar

Cucumbers, sliced thin

Mix together ingredients and let sit in refrigerator until serving.

Build lettuce wraps using leaves from lettuce as the base. Add in chicken and rest of toppings, drizzling with sweet chili sauce. Serve.