

Chicken Stir Fry Lettuce Wrap

May 18th, 2025

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:30

These Asian lettuce wraps are easy to make and full of flavor. To serve, each person should spoon a portion of the stir-fry mixture into a large lettuce leaf. Wrap the lettuce around the filling like a burrito and enjoy. You can save time by using a pre-cut cole slaw mixture and prepared carrot matchsticks.

Ingredients:

Chicken Meat Balls

- 1 lb to 1.5 lb Lean Ground Chicken
- 1 Tablespoon Fish Sauce
- 1 Bunch Scallions, white part only
- 2 Fresh Garlic Cloves, minced
- 1/8 Teaspoon Ground Ginger

Sauce

- 2 Tablespoons Soy Sauce
- 2 Tablespoons Orange Marmalade
- 1 Tablespoon Sesame Oil
- 1 Tablespoon Oyster Sauce
- 2 Garlic Cloves, minced
- 2 Teaspoons Black Vinegar
- 1 Teaspoon Fish Sauce
- 1 Teaspoon Sugar

Slurry

- 1 Teaspoon Corn Starch
- 1.5 Teaspoons Water

Vegetables

- 2 stalks Celery, thinly sliced (paper thin) on the bias
- 1/4 Yellow Onion, cut into toothpicks
- 6 Ounces Broccoli, chopped into bite-sized sticks
- 12 Ounces Cabbage, cut into thin slices
- 1/2 Cup Carrots, peeled cut into toothpicks (julienned)
- 1 Bunch Scallions, green part only

Other Ingredients

- Large Romaine or Butter Lettuce, separated into individual leaves
- 2 Tablespoons Vegetable Oil
- 1 Teaspoon Sesame Oil
- 2 oz Raw, Unsalted Crushed Cashews, Peanuts, or Almond Slivers
- 1 Lime, juiced (2 Tablespoons or 1 fluid ounce)
- Little Bit Sweet, Little Bit Spicy sauce (to taste)

Directions:

Prepare

Finely chop the Scallion Whites.

Mix the Ground Chicken, 1 minced Garlic Clove, chopped Scallion Whites, 1 Tablespoon Fish Sauce, and Ginger Powder.

Use a 1/2 Tablespoon scoop to form the Chicken mixture into Meat Balls.

Set the Chicken Meat Balls on a large plate while preparing the Vegetables.

Prepare all the Vegetables, as described above.

Fry the Chicken Balls

Heat a large pan or Wok over medium-high heat (8 out of 10) until heated.
Add about 2 Teaspoons of Vegetable Oil and a splash of Sesame Oil.
The Oil should shimmer slightly from the heat.
An infrared thermometer gun should register the Oil temperature around 350° F. to 400° F.

Gently place the Chicken Meat Balls in the wok. Use multiple batches to prevent crowding the pan. Turn the Chicken Meat Balls, as needed, to ensure that each Meat Ball is cooked on all sides.

Set aside the cooked Chicken Meat Balls.
You can seal in a refrigerator dish and refrigerate up to 4 days.

Stir Fry the Vegetables

Add another Teaspoon of Vegetable Oil and a splash of Sesame Oil to the wok.
Heat until the Oil shimmers from the heat.

Add the Celery slices. Stir well and fry for about 2 minutes.
Add the Onion. Continue to stir and fry for another 2 minutes.
Add the Broccoli. Stir again and fry for about 3 more minutes.
Add the Cabbage, Carrots, and the green part of the Scallions.

After 3 more minutes, arrange the Vegetables in the wok so that center of the wok is empty.
Whisk the Sauce and then pour the Sauce into the center of the wok.
Heat until the Sauce begins to boil, then add the Slurry. Whisk the Slurry into the Sauce until fully integrated.

Add the Chicken Balls into the Sauce and Mix well.
Fold the Vegetables into the Sauce, ensuring that the vegetables are fully covered with Sauce.

Lower the heat and cover for 2 or 3 minutes, then turn off the stovetop.

Serve

Place a large Lettuce Leaf on a plate.
Add 1 or 2 scoops of Stir Fry mix into the Lettuce Leaf.

Add Little Bit Sweet, Little Bit Spicy sauce, as desired.