

## **Holland Farmer's Market**

*Saturday, July 27, 2019*

### **Farm Fresh Chicken Lettuce Wraps**

***By: Chef Anthony Tenhoor- Alpenrose Restaurant & Catering***

#### **Ingredient List:**

Bibb Lettuce (or another lettuce to your liking)  
Carrots Shredded  
Julienne Cucumber  
Dice Red Pepper  
Chopped Green Onion  
Fresh mint  
Fresh Lime  
Salt & Pepper  
Chopped Chicken breast (or thigh)/ Mushroom or Tofu for Vegetarian option  
Cooking Oil (your choice)  
Salted Whole Almonds- chop  
Soy sauce  
Rice Vinegar  
Hoisin

#### **Directions:**

##### **Sauce:**

Mix equal parts of soy sauce, rice vinegar, and hoisin (about 1/4 cup of each) then set aside.

##### **Noodles:**

Cook rice noodles according to package instructions. Drain and cool. Toss with soy sauce and rice vinegar then chill.

##### **Everything Else:**

After vegetables are chopped, diced and shredded then chop up your chicken (mushrooms or tofu). Season chicken with salt and pepper then sauté in your favorite cooking oil.

##### **Assemble:**

Take a lettuce leaf and place cooled noodles inside. Add an assortment of vegetables, then cooked chicken (or mushroom/tofu option). Top wrap with freshly chopped mint, squeeze of lime juice, chopped almonds & green onion. Enjoy!

**Alpenrose Restaurant & Catering (616)-393-2111**