
Delicious South East Asian Wraps

Description

I love making Thai-inspired lettuce wraps, which tend to get a little messy. I also love traditional Vietnamese Summer Rolls, which are fresh ingredients rolled up in rice paper and served with a sweet peanut butter sauce. This recipe combines the best of both and can either be made ahead of time or served as a hands-on, make-your-own meal.

Total time: 30 min Yield: 4 Servings

Ingredients

- 1 head romaine lettuce
- 1/2 cup sweet chili dipping sauce
- 2 clove garlic (minced)
- 1 lime (juiced)
- 1 Tbsp fish sauce
- 1/4 cup fresh cilantro (finely chopped)
- 2 Hawaiian chili peppers (finely minced; optional)
- 4 cup cooked chicken breast (boneless and skinless; diced)
- 1 medium Japanese cucumber (julienned into thin strips)
- 1 medium tomato (diced)
- 1/4 cup green onions (sliced)
- handful of fresh mint leaves
- 12 oz spring roll skin (large)
- 1 pkg soba noodles (28.21 oz package; can substitute 1 package (35.27 oz) somen noodles)
- 1/3 cup roasted peanuts (chopped)

Prep Time: 30 min Total Time: 30 min

Instructions

Wash and separate romaine leaves, keeping each leaf whole. In a small bowl prepare the sauce, combine the sweet chili sauce, garlic cloves, lime juice, fish sauce and cilantro. If desired add chili pepper to taste. In a separate bowl, combine the diced chicken, cucumber, tomato, green onion, torn mint leaves, drizzle, and toss with prepared sauce (reserve some for dipping). In another pot, prepare the noodles according to the directions on the package and set aside.

To construct the wraps, you'll need a shallow bowl of warm water to dredge the dry rice paper wrap in. Make sure not to leave the sheet in the water, simply dip it in then lay on a clean, dry surface. Lay a romaine leaf on the bottom third of the circle and trim the stem side down to fit into the wrap. If desired, cut noodles in half and place noodles on the romaine leaf. Spoon the chicken mixture over the noodles

then sprinkle with peanuts. Fold in the sides of the wrap and roll up from the bottom. Make sure to roll tightly. Seal the wrap with a little water on your fingertips (if it's not sticking together). Make these ahead of time, then serve with remaining sweet chili sauce as a dip.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai