**PF Chang’s Lettuce Wraps**

INGREDIENTS

½ head of iceburg lettuce

Ingredients for Stir Fry

1 large chicken breast

¼ tsp. rice vinegar

1 Tbsp. brown sugar

½ tsp. minced garlic

1 Tbsp. soy sauce

1 Tbsp olive oil

1 can water chestnuts

2 green onions, chopped

4 oz. mushrooms, minced

1/3 c. unsalted peanuts, halved

Ingredients for Special Sauce

2 Tbsp. sugar

1 Tbsp. ketchup

¼ c. water

1 Tbsp. soy sauce

1 Tbsp. rice vinegar

1 ½ tsp. lemon juice

1. Fill up a medium saucepan, halfway with water. Place on stove on high heat. When water boils, place chicken breast in water for 20 minutes. Be sure to sanitize everything that touches the chicken or the chicken juices with soap and water (for dishes & hands), and 409 (for counters, stove).

2. Mince 1 clove garlic. Combine rice vinegar, brown sugar, minced garlic, soy sauce, and olive oil in a large skillet. Set aside.

3. Combine all ingredients for special sauce. These ingredients include sugar, ketchup, water, soy sauce, rice vinegar, and lemon juice.

4. Drain water chestnut can. Wash the green onions with water. Chop water chestnuts and green onions. Mince mushrooms. Cut cooked chicken into small cubes.

5. Place skillet (containing the stir fry ingredients) on medium-high heat. Add the minced mushrooms, the cooked & cubed chicken, and the chopped water chestnuts and green onions. Cook until mushroom is softened and stir-fry is heated thoroughly.

6. While stir-fry is cooking, pull apart the layers of the lettuce in whole pieces until gone. Wash lettuce with cold water and pat dry.

7. Place the chicken mixture and special sauce in the middle of the lettuce and eat it like a taco! Enjoy!