

# Cranberry Peanut Rice



## Ingredients

1 cup water	1/4 cup chopped green bell pepper
1 cup cranberry juice	1/4 cup chopped red bell pepper
2 tsp grated orange zest	1/4 cup chopped yellow bell pepper
1 tbsp olive oil	3 green onions, chopped
salt to taste	1 teaspoon salt
1 cup jasmine rice	white pepper to taste
1/2 cup chopped roasted peanuts	1 cup dried cranberries, coarsly chopped

## Directions

1. In a 2-quart saucepan, bring the water, cranberry juice, orange zest, olive oil and salt to a boil.
2. Stir in the rice and cover the saucepan and simmer the rice for 25-30 minutes or until the rice is cooked and the liquid has totally evaporated.
3. Empty the rice into a large serving bowl and add the peanuts, peppers and onion.
4. Just before serving, season the rice with salt and pepper and add the dried cranberries.
5. Gently fold the cranberries in to prevent the rice from becoming sticky.

# Chicken with Peanut Sauce Lettuce Wraps



## Ingredients

- 2 pounds ground chicken
- 2 tbsp sesame oil
- 3/4 cup shiitake mushrooms, diced
- 1 small onion, diced
- 2 garlic cloves, grated
- 1 1/2 tbsp fresh grated ginger
- 1/2 cup hoisin sauce
- 1/2 cup water chestnuts, diced
- 3 green onions, chopped
- 1/4 cup cilantro chopped
- 1/4 cup peanuts for garnish, crushed
- Iceberg or Butter Lettuce for wraps

## Peanut Sauce Ingredients

- 3 tbsp creamy peanut butter
- 2 tsp brown sugar
- 1 tbsp fresh lime juice
- 2 tbsp chili garlic sauce
- 1 tsp fresh grated ginger
- 1 tbsp soy sauce

## Directions

1. Saute ground chicken in sesame oil until cooked through. Drain if mixture is watery.
2. Add shiitake mushrooms and onion: saute until mushrooms have softened and appear a caramel color.
3. Add garlic, ginger, hoisin, water chestnuts and green onions. Let chicken mixture simmer on low.

## To make peanut sauce:

1. In saucepan over medium-low heat, mix peanut butter, brown sugar, lime juice, chili garlic sauce, ginger and soy sauce until smooth, warm and thinned slightly.
2. Fold into chicken mixture. Stir until combined and simmer on low until peanut sauce is evenly distributed.
3. Garnish with fresh cilantro and crushed peanuts. Serve in lettuce wraps.

