

# Asian Peanut-Chicken Lettuce Wrap

Grilled chicken and crisp vegetables tossed in a creamy peanut-soy-honey sauce, served cold in butter lettuce cups with a fresh herb and jalapeno condiment side.

Category: Entree · Peanut Product: Peanut Butter & Crushed Peanuts · Meal Compliant · Global Lunch · Yield: 8 portions

## INGREDIENTS

### Slaw & Wrap

Ingredient	Amount / Source
Chicken grill breast bites, diced (Williams #101100-001)	2 lbs
Asian slaw mix	1 bag (outside vendor)
Peanut butter (ACC #113006-001)	1 1/2 cups
Soy sauce (ACC #105024-002)	1 cup
Honey (ACC #106048-001)	1/2 cup
Apple cider vinegar (ACC #105026-002)	1/2 cup
Sesame oil	2 tbsp
Red bell peppers, diced	2 (outside vendor)
Scallions, sliced thin	6 stalks (outside vendor)
Cucumber, half-moon sliced	2 (outside vendor)
Butter lettuce cups	16 leaves (outside vendor)
Crushed peanuts	1 cup (outside vendor)

### Condiment Side

Ingredient	Amount
Fresh cilantro	to serve
Fresh mint	to serve
Sliced jalapenos	to serve

### Peanut Sauce Ratio (8 portions)

Ingredient	Amount
Peanut butter	1 1/2 cups
Soy sauce	1 cup
Honey	1/2 cup
Apple cider vinegar	1/2 cup
Sesame oil	2 tbsp

Warm water (to thin)	as needed
----------------------	-----------

---

## ASSEMBLY

- 1. Prep the chicken:** Dice cooked grilled chicken bites into small, uniform pieces.
- 2. Prep the vegetables:** Dice red bell peppers, slice scallions thin, and slice cucumber into half-moons.
- 3. Make the peanut sauce:** Whisk peanut butter, soy sauce, honey, apple cider vinegar, and sesame oil together until smooth. Thin with warm water 1 tbsp at a time to desired consistency.
- 4. Toss the slaw:** Combine chicken, Asian slaw mix, red peppers, scallions, and cucumber in a large bowl. Pour peanut sauce over and toss until fully coated. Chill until service.
- 5. Portion and plate:** Spoon slaw filling into individual butter lettuce cups. Top with crushed peanuts.
- 6. Serve:** Plate cold. Serve condiment side of fresh cilantro, mint, and sliced jalapenos separately for students to customize.

---

## NOTES

### **Service tip:**

Keep slaw chilled and sauce-tossed no more than 2 hours before service to maintain crunch and food safety compliance.

### **Sauce tip:**

Warm water loosens the sauce without diluting flavor. Add gradually — the sauce thickens as it chills.

### **Scaling:**

Sauce ratio doubles and triples easily. Mix sauce in a separate container and toss to order for large batch service.

---

■ Allergens: Peanuts · Soy · Gluten (soy sauce — use tamari for GF option)