

## **Chicken Lettuce Wraps**

*(Gluten Free, Serves 4)*

- 1 Package *Ka-Me White Rice Noodles Vermicelli*
- 1/2 cup *Bachan's Japanese BBQ Sauce*
- 1/2 cup of *Extra Virgin Olive Oil*
- 3 *Stalks of Celery, diced into small pieces*
- 1 *White Onion, diced into small pieces*
- 1 *Red Bell Pepper, diced into small pieces*
- 2 *Chicken Breasts, diced into small pieces*
- 1 *Head of Lettuce, sliced into 4ths*
- 1 *tablespoon Crushed Red Peppers (Meat Seasoning)*
- 1 *tablespoon Garlic Salt (Meat Seasoning)*
- 1 *teaspoon Onion Salt or Powder (Meat Seasoning)*
- 1 *teaspoon of Dried Parsley Flakes (Meat Seasoning)*

1: Separate the rice noodles by pulling apart the various sections into manageable amounts. Using scissors, cut the noodles into strips 4 to 5 inches long.

2: Pour the oil in a wok or medium frying pan. Heat the oil over medium-high heat for a minimum of 1 minute. Take a few longer noodle pieces in your hand and dunk just the ends into the hot oil. If the oil is hot enough, the submerged parts will bloom into puffy, crispy noodles. If this doesn't happen, remove the submerged parts and cut them off. Wait a little longer for your oil to heat up, then try again.

3: Once the oil is ready, gently drop handfuls of the noodles into the hot oil. Have a utensil at the ready to quickly flip them once. The actual cooking time is only a few seconds.

4: Set the puffed noodles to drain on paper towels. Sprinkle a little salt over them if desired. Continue frying the rest of your noodles. (You may need to reduce the heat to medium to avoid burning.)

5: Dice your chicken into small cubes, place in a frying pan and then dust lightly with parsley flakes, onion salt/powder, garlic salt and crushed red peppers. Cook at medium heat until the meat is no longer pink.

6: Dice your onion, red bell pepper and celery stalks into small cubes, then add to the chicken with 1/2 cup of Bachan's Japanese BBQ sauce. Mix well and cook at medium heat until the vegetables become tender.

7: Chop the lettuce head into 4 equal sized chunks and distribute on a serving plate alongside 1/4th of the cooked filling and a serving of fried rice noodles. To eat, peel off a slice of lettuce, partially fill with rice noodles, then top it off with your meat and vegetables.