



## Thai-style Chicken Lettuce Wraps with Spicy Thai Dressing and Amici Cellars Sauvignon Blanc Napa Valley

*Recipe courtesy Chef John Adamson*

*The fresh, bright flavors in this dish harmonize beautifully with the lively notes of lemongrass and tropical fruits in the Amici Sauvignon Blanc.*

Serves 4

### **For the Chicken:**

3 Tbsp canola oil  
2 Tbsp toasted sesame oil  
¼ cup shallots, thinly sliced  
3 Tbsp garlic, minced  
3 Tbsp fresh ginger, minced  
2 lb ground chicken breast  
½ tsp ground white pepper  
1 ea fresh serrano chile, seeded and minced  
4 ea scallions, quartered, thinly sliced  
½ cup basil, chopped  
½ cup cilantro leaves (stems reserved), chopped  
½ tsp salt

Heat the canola and sesame oil in a large sauté pan over high heat. Once the oil is hot, add the shallots, and cook until the edges are lightly caramelized. Add the garlic, then ginger, stirring constantly until aromatic and translucent. Add the ground chicken and white pepper and brown the meat, trying to break up larger clumps. Once the chicken is cooked, add the chopped serrano, scallions, basil and cilantro, and toss until well combined. Remove from heat.

### **For the Spicy Thai Dressing:**

3 ea garlic cloves  
pinch kosher salt  
1 Tbsp cilantro stems, chopped  
½-1 ea fresh serrano pepper, chopped, amount to taste  
2 tsp light brown sugar  
3 tsp white sugar  
1½ Tbsp fish sauce  
9 Tbsp fresh lime juice



Combine the garlic and kosher salt in a mortar and pestle; pound until well mashed. Add the cilantro stems and serrano chilies and pound until pulverized. Add the brown sugar, white sugar, fish sauce and lime juice; stir to combine. The dressing is best if allowed to marinate for about an hour.

**To finish:**

- 1 head butter lettuce leaves (cups), washed and trimmed (approx. 12-16 leaves)
- 2 ea scallions, sliced diagonally
- 16 ea cilantro sprigs, washed
- 16 ea mint leaves, washed
- 3 Tbsp roasted peanuts, chopped (optional)

*To serve:*

Fill lettuce cups with warm ground chicken mixture, drizzle with Spicy Thai Dressing, and top with sliced scallions, cilantro sprigs, mint leaves and roasted chopped peanuts. Serve accompanied by Amici Cellars Sauvignon Blanc Napa Valley.