

Recipe of the month

WENDY L'S THAI CHICKEN IN LETTUCE LEAF CUPS



- 8 large iceberg lettuce leaves
- 1 tablespoon kecap manis
- 1 tablespoon fish sauce
- 1 tablespoon sesame oil
- 1 tablespoon fresh lime juice
- 1 large zucchini (150g), grated coarsely
- 1 medium carrot (120g), grated coarsely
- 2 green onions, sliced thinly
- 1 medium red capsicum (200g), sliced thinly
- 3 cups (480g) shredded barbecued chicken
- 1 tablespoon finely chopped mint
- 2 tablespoons coarsely chopped fresh coriander
- 2 tablespoons sweet chilli sauce

Trim edges of lettuce leaves with scissors. Place leaves in a large bowl of iced water; refrigerate.

Meanwhile, combine kecap manis, oil and juice in a large bowl. Add zucchini, carrot, onion, capsicum, chicken, mint and half the cucumber; toss gently to combine.

Drain lettuce and pat dry with paper towel; divide among serving plates. Top with chicken mixture, drizzle with chilli sauce and sprinkle over coriander. Serve.