

Thai-Style Chicken Roll-ups

Preparation time: 50 minutes / Serves 8



INGREDIENTS

Marinade

- 1/4 cup sugar
- 2 Tablespoons cornstarch
- 2 Tablespoons orange juice
- 1 1/2 Tablespoons soy sauce
- 1 teaspoon ground ginger
- 4 skinless, boneless chicken thighs, chopped or 3/4 pound ground chicken

Sauce

- 3 Tablespoons seasoned rice wine vinegar
- 1/4 cup soy sauce
- 1 Tablespoon sesame oil
- 1 1/2 teaspoons brown sugar
- 1 teaspoon cornstarch
- 1/2 teaspoon bottled hot pepper sauce

Roll-ups

- 2 Tablespoons vegetable oil
- 1/2 cup green bell pepper, chopped
- 1/2 cup red bell pepper, chopped
- 1/2 cup FOXY-brand green onions, chopped
- 1/3 cup toasted slivered almonds
- 8 leaves FOXY-brand napa cabbage, torn in two

PREPARATION

Marinade In small bowl, whisk together first five marinade ingredients. Add to chopped chicken; cover and chill 30 minutes or up to several hours.

Sauce In a small bowl, stir together six sauce ingredients until blended. Set aside.

To prepare Drain chicken from marinade. In large wok or skillet, heat 1 Tablespoon of oil; add chicken and stir-fry until chicken is no longer pink. Remove from wok. Add more oil, if necessary, and stir-fry green and red bell pepper for 2 minutes, or until crisp-tender. Add FOXY-brand green onions and almonds; stir-fry 1 minute. Add the sauce to the pan with the chicken; reduce heat. Cover and simmer 2 minutes; stir sauce and toss with the mixture. Remove from heat.

Serve Layer 2 FOXY-brand napa cabbage leaf halves and fill with 2–3 Tablespoons filling mixture for each serving. Fold over as for a soft taco.