

## P. F. Chang's Chicken Lettuce Wraps

### For the Chicken:

1 large egg white  
1 Tablespoon cornstarch  
1 Tablespoon rice wine or dry sherry  
1 ½ pounds skinless, boneless chicken breasts, diced

### For the Stir-Fry Sauce:

2 Tablespoons oyster sauce  
1 Tablespoon hoisin sauce  
1 Tablespoon low-sodium soy sauce  
1 Tablespoon rice wine or dry sherry  
1 teaspoon toasted sesame oil  
2 teaspoons cornstarch

### For the Noodles:

2 bundles cellophane noodles  
Peanut oil, for frying

### For the Stir-Fry:

4 Tablespoons peanut oil  
3 cloves garlic, minced  
1 teaspoon minced peeled ginger

1 jalapeno pepper, seeded and minced  
4 scallions; 2 minced, 2 cut into 1" pieces  
Kosher salt  
¼ teaspoon sugar  
½ pound shiitake mushrooms, stemmed and diced  
¾ cup diced water chestnuts  
Small lettuce leaves, for serving  
Soy sauce, chili paste and/or hot mustard, for serving



Whisk the egg white, cornstarch and rice wine in a bowl. Add the chicken and toss to coat. Cover and refrigerate at least 30 minutes. Make the stir-fry sauce: Whisk 1/3 cup water, the oyster, hoisin and soy sauces, the rice wine and sesame oil in a bowl, then whisk in the cornstarch until dissolved.

Fry the noodles: Pull apart into sections. Heat ¾ inch peanut oil in a medium saucepan until a deep-fry thermometer reads 380 F. Working in batches, press the noodles into the oil with a spatula until they puff, 5 to 10 seconds. Drain on paper towels.

Make the stir-fry: Heat 2 tablespoons peanut oil in a large skillet over medium-high heat. Add the chicken and cook, stirring, 2 to 3 minutes. Remove with a slotted spoon to a plate. Add the remaining 2 tablespoons peanut oil to the skillet; when almost smoking, stir in the garlic, ginger, jalapeno and minced scallions, then add ½ teaspoon salt and the sugar and stir-fry 30 seconds. Add the mushrooms, water chestnuts and scallion pieces and stir-fry 2 minutes. Add the stir-fry sauce and chicken and cook 1 minute. Make a bed of noodles on a platter and top with the chicken mixture. Serve the noodles and stir-fry with lettuce leaves and soy sauce for dipping.