

Indo-Chinese Lettuce Wraps

From The Epicurious Cookbook

Yield: Says it makes 4 servings, but really only makes enough for 3 people.

- 2 teaspoons garam masala (I used Butter Chicken Masala spice)
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1/2 teaspoon cayenne
- 3 tablespoons vegetable oil
- 1/2 large yellow onion, cut into medium dice
- 1 cup chopped mushrooms (pea sized) (This is my addition to the original recipe)
- 1 large fresh jalapeno chile, seeded and minced (I only used 1/2 pepper)
- 3 garlic cloves, minced
- 1 (1-inch) piece fresh ginger, peeled and coarsely grated (I used double)
- 1 pound ground chicken
- 1 teaspoon salt
- 2 tablespoons ketchup
- 1/2 cup plus 1 tablespoon chopped fresh cilantro leaves
- 2 romaine hearts, leaves separated (I used Boston lettuce)

1. In a small bowl, whisk together the garam masala, cumin, coriander, and cayenne.
2. In a large saute pan over moderate heat, heat the oil until hot but not smoking. Add the onion and saute, stirring occasionally, until translucent, about 3 minutes. Add the jalapeno, garlic, and ginger and saute, stirring occasionally, 2 minutes.
3. Add the chicken and mushrooms and saute, breaking up any lumps with a wooden spoon, until no longer pink, about 3 minutes. Stir in the spice mixture, along with the salt and ketchup, and saute 1 minute.
4. Stir in 1/4 cup water, and saute, stirring occasionally, until the chicken is cooked through, about 6 minutes. Stir in 1 tablespoon cilantro, then transfer to a medium bowl.
5. Serve the chicken alongside the lettuce leaves and the remaining 1/2 cup chopped cilantro. To eat, pile chicken onto a lettuce leaf and top with cilantro.

