



## Chicken Lettuce Wraps

1 tablespoon hoisin sauce  
1 tablespoons soy sauce  
1 teaspoon rice wine vinegar  
1 teaspoon freshly grated ginger  
few cranks freshly ground black pepper, to taste  
1 teaspoon vegetable or sesame oil  
1/8 cup diced onion  
small clove garlic, minced  
4 oz ground chicken  
1/8 cup cauliflower rice  
Heaping tablespoon drained and diced water chestnuts  
1 green onions, thinly sliced  
1/8 cup shredded cabbage  
butter lettuce

In a small bowl mix together hoisin, soy, rice vinegar, ginger and pepper. Set aside.

Heat oil in a saucepan over medium heat. Add onion and garlic and saute until translucent and fragrant. Add ground chicken and cauliflower rice and cook until browned, about 5 minutes, making sure to crumble the chicken as it cooks.

Add water chestnuts, green onions, shredded cabbage and pre-made sauce and cook another 2 minutes.

To serve, spoon several tablespoons of the chicken mixture into the center of a lettuce leaf, taco-style.

THE **CULINARY**  
*Playground* 

## **S'Mores Dip**

2 1/2 T instant chocolate pudding mix  
1/2 c. half and half  
2 oz. cream cheese, softened  
1/4 c. powdered sugar  
1/2 c. marshmallow Fluff  
1/3 c. mini marshmallows (plus more for garnish)  
1 T mini chocolate chips  
1/2 tbsp. crushed graham crackers  
Graham crackers, strawberries, Nilla Wafers for dipping

In a small bowl combine pudding mix half and half.  
Whisk until thickened. Set aside.

In a medium bowl, beat cream cheese, powdered sugar and marshmallow fluff until smooth.  
Stir in pudding. Fold in mini marshmallows and mini chocolate chips.

Transfer to serving dish and top with more mini marshmallows, mini chocolate chips and crushed graham crackers.