



## 5 Spice Lettuce Cups

### INGREDIENTS

- 1 tab spoon sesame oil + a few drops extra
- 2 cup cooked free range chicken shredded
- 1 tab spoon Chinese 5 spice powder
- 1 teaspoon sea salt
- 3.0oz dried vermicelli rice noodles
- 1/2 iceberg lettuce leaves kept whole (or halves if they are the large leaves from the outside of the lettuce)
- 1 carrot, julienned (finely sliced into matchsticks)
- 1/2 cup chinese cucumber, julienned
- 1/4 cup or more hoisin sauce
- 1 tab spoon sesame seeds

### DIRECTIONS

1. Heat 1 tablespoon sesame oil in a medium frypan (skillet) on med-high heat. Add the chicken and cook for approximately 5 minutes until heated through. Add 5 spice powder and sea salt and continue to cook for another 5 minutes or until chicken is starting to get just a little crispy.
2. While the chicken is cooking cook the vermicelli rice noodles. Boil the kettle, place the noodles in a bowl then pour over boiling water. Leave until the noodles turn opaque which is literally only a couple of minutes. Drain, add a few drops of sesame oil and set aside.
3. To serve take a lettuce leaf, add some rice noodles inside it, top with chicken, carrots, cucumber, hoisin sauce and some sesame seeds. Serve immediately. Or you can put all the ingredients out on the table and let people make their own lettuce cups - it's a fun way of eating and people love making their own!

Credits: My Little Garden, Kate (the Kiwi)