Asian Lettuce Wrap

1 1/2 C. water

3/4 C. rice

½ T vegetable oil

2 chicken breast, small dice

1 clove garlic, minced

2 green onions, sliced on diagonal

2 carrot, julienned

5 cabbage leaves, chiffonade

2 Tablespoons hoisin sauce

2 Tablespoon soy sauce

1 teaspoon sesame oil

¼ teaspoon chile paste

6 to 8 lettuce leaves

1. In a saucepan, bring water to boil. Add rice, cover and reduce heat to low. Simmer for 20 minutes.

2. Heat vegetable oil in skillet over medium-high heat. Cook the chicken and garlic for 5 minutes, or until lightly brown. Add the carrot and stir for 3 minutes. Add cabbage, green onion, hoisin, and soy sauce; stirring frequently until heated through. Remove from heat and stir in the sesame oil and chili paste.

3. To serve: spoon a small amount of rice into each lettuce leaf, top with the chicken mixture, drizzle additional soy sauce if desired. Wrap the lettuce to enclose the filling.