

Lettuce Wraps With Shrimp & Noodles

Serves 8

on a romaine leaf and top with shrimp.
Roll up the lettuce leaf and enjoy.

Ingredients

- Chinese noodles
- 2½ lb shrimp
- Sea salt and freshly ground pepper to taste
- ¼ cup sake or dry vermouth
- 1 Tbsp hoisin sauce
- 1 tsp honey
- 1 Tbsp soy sauce
- Peanut oil
- 3 cloves garlic, minced
- 1 (1-inch) piece ginger, peeled and minced
- 2 tsp minced jalapeno pepper
- Juice of 1 lime
- ½ cup diced water chestnuts
- 4 scallions, thinly sliced
- Romaine leaves

Directions

1. Prepare the noodles and set aside.
2. Season the shrimp with salt and pepper. Put the sake in a bowl, whisk in the hoisin sauce, honey, and soy sauce. Whisk until smooth and well combined.
3. Heat a little oil in a wok or large skillet over medium-high heat. Add the garlic, ginger, and jalapeno, and stir-fry for 15 to 30 seconds. Add the shrimp and stir-fry about 2 minutes. Add the hoisin mixture and toss to combine and cook 1 to 2 minutes more or until the shrimp are pink and cooked through. Remove from the heat, drizzle with lime juice, sprinkle with water chestnuts and scallions, and toss.
4. To serve: set out platters of romaine leaves, shrimp, and noodles and let everyone assemble their own lettuce cups. To assemble, place a small mound of noodles