

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Thai-Style Peanut Chicken Wraps

BY CHEF MARTY SLAVIN

(Serves 8) Ingredients

1 13.5 oz. can light coconut milk

1 tbsp. plus ½ sambal-style chili sauce, divided
(Siracha sauce can be used)

1 ½ lbs. boneless, skinless chicken breasts, trimmed and cut into thin cutlets

8 large Swiss chard leaves, from about 2 bunches

¼ cup crunchy peanut butter

2 tsp. honey

1 tsp. grated fresh ginger

2 tbsp. fresh lime juice, plus wedges for serving

1 large carrot, peeled

1 English Cucumber, cut crosswise into 4" lengths

1 sliced large red pepper

Directions

In large bowl, whisk coconut milk and 1 tbsp. chili sauce. Reserve 1 cup mixture and set aside. Add chicken to remaining mixture and refrigerate at least 20 minutes, or overnight.

Fill a large skillet with water and blanch chard leaves for 30 seconds and then shock them in bowl of ice water.

In a small bowl, whisk peanut butter, honey, ginger, 2 tbsp. lime juice, ¼ cup reserved coconut mixture and remaining ½ tsp. chili sauce. Set aside. This step can be done a day ahead of time.

Heat grill or grill pan to medium heat. Using a vegetable peeler, shave the carrot lengthwise into very thin ribbons. Add carrots to medium bowl and toss with remaining 2 tbsp. lime juice, let sit, tossing occasionally until ready to use. Then, shave cucumbers. Assemble wraps, lay out each chard leaf and pile with veggies and chicken. Roll up and cut in half if desired. Serve with lemon wedges and peanut sauce.