

Lettuce Wraps

INGREDIENTS

- 14-ounce firm tofu
- 1 tablespoon Shaoxing wine
- 1 tablespoon dark soy sauce
- 2 teaspoons black vinegar
- 4 tablespoons hoisin sauce
- 2 teaspoons sambal oelek
- 1 teaspoon cornstarch
- 1 tablespoon water
- 1/4 cup pine nuts, about 1 1/2 ounces
- 1/4 cup vegetable oil, divided
- 1 cup diced shiitake mushrooms, about 2 1/2 ounces
- 3 scallions, white and pale green parts only, thinly sliced
- 3 medium cloves garlic, minced
- 1-inch knob ginger, minced
- 4 ounces jicama, peeled and cut into 1/4-inch dice, about half an apple amount
- 1 large stalk celery, cut into 1/4-inch dice
- 1/4 cup fresh cilantro, chopped
- Kosher salt
- Ground white pepper
- 1 head green leaf lettuce, pull off individual leaves for serving

DIRECTIONS

1. Cut tofu into 1/4-inch slabs. Press with paper towels to remove moisture, and cut into 1/4-inch dice. Set aside.
2. Combine Shaoxing wine, soy sauce, vinegar, hoisin sauce, chili sauce, cornstarch, and 1 tablespoon water in a small bowl; whisk with a fork. Set aside.
3. Combine pine nuts and 1 tablespoon oil in a wok and place over medium heat. Cook, stirring frequently, until nuts are well toasted, about 5 minutes. Transfer to a large bowl and set aside.
4. Add 1 tablespoon oil to wok and heat over high heat until lightly smoking. Add tofu and cook, stirring occasionally, until tofu is browned all over, 6 to 8 minutes. Transfer to bowl with pine nuts.
5. Add 1 tablespoon oil to wok and heat over high heat until lightly smoking. Add shiitakes and cook, stirring occasionally, until well browned, about 3 minutes. Transfer to bowl with tofu and pine nuts.
6. Heat remaining tablespoon oil in wok over high heat until lightly smoking. Add scallions, garlic, and ginger and cook, stirring and tossing constantly, until fragrant, about 15 seconds. Add jicama and celery and toss to combine. Return tofu, mushrooms, and pine nuts to wok and toss to combine. Whisk sauce with a fork and add to wok. Cook, tossing and stirring constantly, until all vegetables are evenly coated in sauce. Stir in half of the cilantro and season to taste with salt and white pepper. Transfer to serving platter and sprinkle with reserved cilantro.
7. Serve immediately. To eat, spread a little hoisin sauce on the bottom of a lettuce leaf and spoon the filling into the lettuce.

Recipe adapted from Lopez-Alt, J. Kenji. "San Choi Bao" (2022) *The Wok: Recipes and Techniques*. W. W. Worton & Company.

