Cherry Chicken Lettuce Wraps

*Vietnamese Cuisine, October 20th*

Prep time: 20 minutes  
Total time: 30 minutes  
Serves: 6

**Ingredients:**
- 1 tablespoon oil
- 1 tablespoon ginger (use fresh ginger root, minced)
- 1 1/4 lbs boneless skinless chicken breasts, cut into bite-sized pieces
- 2 tablespoons rice vinegar
- 2 tablespoons teriyaki sauce
- 1 tablespoon honey
- 8 ounces dark sweet cherries (pitted and halved, or use dried cherries)
- 1 1/2 cups carrots, shredded
- 1/2 cup scallions, chopped
- 1/4 cup almonds, toasted and sliced
- 12 romaine leaves

**Directions:**
1. Heat one teaspoon of oil in a large skillet over medium-high heat. Add ginger and chicken and sauté until cooked thoroughly (about 7-10 minutes). Set aside.
2. In large bowl, whisk together the reserve two teaspoons of oil, rice vinegar, teriyaki sauce, and honey, until mixed thoroughly. Add chicken mixture, cherries, carrot, green onion, and almonds; toss together.
3. To serve, spoon 1/12 of the chicken/cherry mixture onto the center of each lettuce leaf. Roll leaf around filling and serve.