

Mu Shu Chicken and Asparagus Wrap

Makes 6 - 8 wrappers

8 oz boneless, skinless chicken, shredded

Marinade:

- 1 tablespoon soy sauce
- 1 tablespoon Shao Hsing wine or dry sherry
- 1 teaspoon cornstarch

Seasonings:

- ¼ cup soup stock
- 2 tablespoons hoisin sauce
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil

- 2 tablespoons cooking oil
- ½ onion, thinly sliced
- 2 slices ginger, minced
- 6 dried black mushrooms, soaked and thinly sliced
- 4 ounces asparagus, thinly sliced on the diagonal, slightly water blanched
- ½ teaspoon cornstarch, dissolved in 1 teaspoon water
- 6 - 8 spring roll wrappers (or tortillas), steamed

1. Combine chicken and marinade ingredients in a bowl; stir to coat. Let stand 10 minutes. Combine seasoning ingredients in a bowl; set aside.
2. Heat a wok or stir-fry pan over high heat until hot. Add cooking oil, swirling to coat sides. Add onion and ginger; stir-fry until fragrant. Add chicken and mushrooms; stir-fry 2 minutes. Add asparagus and seasonings; cook 1 minute. Add cornstarch solution; cook, stirring, until sauce thickens.
3. To serve, fill each wrapper with about 1/3 cup chicken mixture and roll. Repeat with remaining wrappers and filling.