Pineapple Chicken Lettuce Boats

12 lettuce boats with chicken-pineapple filling and cabbage yogurt slaw | Active 40 min | Cook 30 min | Total 175 min (cold service and transport) | Cold-travel planning: 175 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 1 lb (450 g) boneless skinless chicken thighs, cut into 3/4 in/2 cm pieces
- 10 1/2 oz (300 g) canned pineapple chunks in juice, drained weight, cut to 3/4 in/2 cm
- 1 tbsp (15 ml/14 g) neutral oil
- 2 tbsp (30 ml) soy sauce
- 1 tbsp (20 g) honey
- 2 tsp (10 g) finely grated fresh ginger
- 2 tbsp (30 ml) potable water
- 12 large sturdy lettuce leaves, washed and dried, about 8 1/2 oz/240 g total
- 2 1/2 cups (200 g) finely shredded white cabbage
- 1 large carrot, coarsely grated, 100 g prepared weight
- 1/2 cup (120 g) thick plain yogurt made with pasteurized milk
- 2 tbsp (30 ml) lime juice
- 1/4 tsp (1.5 g) fine salt

Set out

Oven, Large rimmed roasting tray, about 15×11 in/38×28 cm, Raw-poultry board and knife, Separate clean cooked-food spoon, Mixing bowl, Food thermometer, Salad spinner or clean towels, Shallow cooling containers, Cooler with ice packs, Two separate serving spoons and small plates

Allergens

Soy, Wheat, Milk. Check labels and substitutions.

Make it

1. Wash and thoroughly dry the lettuce and prepare the cabbage and carrot before handling raw chicken. Mix cabbage, carrot, yogurt, lime juice and salt; cover and refrigerate. Keep the leaves dry and cold in a separate container.

2. Heat the oven to 425°F (220°C). Mix chicken, drained pineapple, oil, soy sauce, honey, ginger and 30 ml water on the rimmed tray. Spread in a single layer. Wash hands and raw-poultry tools. Roast 20-28 minutes, stirring with a clean utensil after 12 minutes, until several large chicken pieces reach 165°F (74°C). Do not serve any raw marinade separately.

3. For cold transport, transfer the cooked chicken, pineapple and pan coating to shallow containers. Let steam escape briefly, then refrigerate promptly to 40°F (4°C) or below, allowing at least 90 minutes. Keep lettuce and slaw cold throughout.

4. At the gathering, set out twelve lettuce leaves and the two cold fillings. Divide all chicken-pineapple mixture among the leaves, then divide all the slaw over them. Build only the first six at a time, keeping the reserve cold. Serve open on small plates with forks.

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Bring it

Take the fully chilled filling and slaw in separate leakproof containers with dry lettuce in a protected box, all kept at 40°F (4°C) or below. Include two spoons, small plates and forks. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

Finish at the gathering

The default cold station needs no host equipment; allow 5 minutes to nest filling bowls into ice and lay out six leaves. If the host offers a microwave or skillet, reheat only the chicken filling to 165°F (74°C) and assemble small immediate batches with the cold slaw.

Make it yours

The bright fruit-and-chicken combination fits a summer celebration or a year-round birthday supper. Keep the lettuce as an open serving boat so guests do not have to perform a complicated fold while holding a plate.

Ingredient labels

Soy sauce commonly contains wheat. Check canned pineapple and yogurt labels. Honey is unsuitable for children under 12 months.

A useful detail

The 175-minute total includes vegetable preparation, roasting, a full cold-chilling allowance and table assembly. Actual cooling may take longer; check that the cooked filling is cold before travel. Do not assume pineapple color indicates chicken doneness.

Another way

Use 450 g boneless chicken breast cut into the same pieces; begin checking sooner but retain the 165°F (74°C) endpoint.

Use 300 g fresh pineapple instead of canned, trimmed and cut to the same size. Keep all marinade and safe-handling directions.

Keep it well

Refrigerate chicken-pineapple filling, slaw and dry lettuce separately at 40°F (4°C) or below. Use within 2 days for slaw and leaf quality, or an earlier ingredient deadline. If serving the chicken hot later, reheat to 165°F (74°C), keeping slaw and lettuce cold until assembly. Respect the combined travel-and-display limit in “Bring it.”