



## Just Peachy Korean BBQ Chicken Wrap

Prep time: 6 Cook Time: 10 Servings: 12

Better For You,Entrees,Kids,Smart Hearty Grains,K-12

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Smart Hearty Grains™ Tortilla, warm	47088		12 Each
Baby Spinach			3 cup
Carrots		julienned	1 1/2 cup
Purple cabbage		shredded	1 1/2 cup
Yum yum sauce			3/4 cup
Brown rice		cooked, warm	6 cup
Peach Korean BBQ Chicken			30 Oz.

### Instructions

1. To make Peach Korean BBQ Chicken: combine chicken, diced peaches and any juices with BBQ sauce in a large sauté pan. Toss well to coat and let simmer over medium-low heat for 10 minutes. Reserve warm.
2. To prepare single serving: place a 10" tortilla on work surface, and layer in the center ¼ cup baby spinach, 2 Tbsp. each julienned carrots and shredded cabbage, 1 Tbsp. yum yum sauce, ½ cup brown rice and 2.5 oz warm Peach Korean BBQ Chicken. Roll into a burrito and serve immediately.



# Peach Korean BBQ Chicken

Prep time: Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Pulled chicken breast		cooked	22 Oz.
Frozen sliced peaches		thawed, diced	1 1/2 cup
Korean BBQ sauce			2/3 cup

## Instructions

