



Teriyaki Chicken Wrap

Prep time: 15 Cook Time: 30 Servings: 12

Asian, Entrees, Kids, Better For You, Smart Hearty Grains, Catering, Casual Dining, FSR/QSR

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Smart Hearty Grains Tortilla	47087		12 Each
Chicken Breast		boneless , skinless	2 Lbs.
Teriyaki Marinade		commercially prepared	2 cup
Lettuce			6 Oz.
Broccoli Slaw		steamed	6 Oz.
Mandarin Orange		Segments	12 Oz.
Peanut Dipping Sauce			24 Fl. Oz.

Instructions

1. Combine chicken and marinade and allow to marinate overnight, under refrigeration.
2. Grill chicken breasts over medium heat until internal temperature has reached 165°F. Allow the chicken to rest for 10 minutes before slicing.
3. To serve: place 2 oz. sliced chicken, ½ oz. lettuce, ½ oz. broccoli slaw, and 1 oz. mandarin orange segments on the tortilla. Roll the tortilla, folding in one end to create a wrap and serve with 2 oz. peanut sauce for dipping.



Peanut Dipping Sauce

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Creamy Peanut Butter			10 Oz.
Coconut Milk			10 Oz.
Hoisin Sauce			2 1/2 Tbsp.
Lime Juice			2 1/2 Tbsp.
Soy Sauce			1 Tbsp.
Honey			1 Tbsp.
Ginger		minced	1 tsp.
Garlic		minced	1 tsp.

Instructions

1. Whisk together all ingredients until smooth.

