

SRIRACHA CHICKEN WRAP WITH ASIAN SLAW

STEP-BY-STEP



In a large bowl or container, whisk yogurt, sriracha, garlic, onion, oil, and salt until thoroughly combined.



Add thawed chicken and using a spatula, toss to coat.



Prepare slaw.

Combine yogurt with sugar, sesame oil, soy sauce, rice vinegar, mayo, ginger, garlic, and salt.

Add coleslaw mix and fold to coat.



To make wraps, place a #16 disher of slaw slightly above the center of each tortilla.

Portion a #12 disher of chicken on top.



Pull the bottom of the tortilla over the chicken and slaw, pull back, fold in sides, then roll like a burrito.