



Chicken Thai Wraps



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- 3 tablespoons soy sauce
- 2 tablespoons fresh lime juice
- 1 teaspoon olive oil
- 1 tablespoon honey
- 2 teaspoons cumin
- 2 teaspoons crushed red pepper flakes
- 1 pound **boneless, skinless fresh California chicken thighs or chicken tenders**, cut into small strips
- Olive oil as needed
- 2 tablespoons grated fresh ginger
- 1 garlic clove, crushed
- 1 small yellow onion, thinly sliced
- 2 cups prepared coleslaw mix with carrots
- 4 10-inch flour tortillas
- 2 cups **Real California Cheddar Cheese**
- 2 tablespoons chopped, fresh cilantro

In small bowl, mix soy sauce, lime juice, olive oil, honey, cumin and red pepper flakes; set aside. Heat olive oil in large non-stick skillet or wok over medium-high heat. Add chicken to pan and stir fry about 4-5 minutes. Add ginger, garlic and onion; stir fry another 2 minutes. Pour soy sauce mixture over all. Add coleslaw and stir until just wilted. Spoon equal portions of chicken mixture onto tortilla. Sprinkle with cheese and cilantro. Fold in ends and roll up to close.

Makes 4 servings.

Honorable Mention

Cook Like a Californian Chicken Recipe Contest
Michele Copeland, Tacoma, WA