

## Asian Chicken Wrap II

½ lb chicken cut into small chunks  
1 cup mixed vegetables...sweet pea pods, green onion, bean sprouts, cabbage  
1 clove garlic smashed and chopped  
2-3 teaspoons fresh grated ginger  
1 tbsp unrefined peanut oil  
½ tablespoon toasted sesame oil  
1 tbsp teriyaki sauce (no corn syrup)

In a small bowl add peanut oil, sesame oil, teriyaki sauce, ginger and garlic. Whisk these ingredients for the dressing. Toss the vegetables and chicken in the dressing. Lay out a tortilla and place chicken and vegetables in the tortilla and wrap. If your bringing this to work, you may want to bring the coated vegetables-chicken and wrap separate and wrap it up when you're ready to avoid sogginess.

Optional: you can also use a lettuce leaf to wrap instead of a flour wrap.