

Eatdrinkandbesexy.com

Asian Chicken Wrap

2 tbsp crunchy peanut butter

2 tbsp teriyaki sauce

1/2 tbsp packed brown sugar

1 tbsp hot water

1 tsp sesame oil

1 flour tortillas (8-10 inches in diameter)

½ cup shredded chicken

1/3 c spinach and/or broccoli slaw

1/3 c shredded carrots

2 tbsp chopped fresh cilantro

Mix peanut butter, teriyaki, brown sugar, water, and oil in small bowl with wire whisk until smooth. Spread about 2 TB of peanut butter mixture over each tortilla. Top each with the chicken, lettuce/slaw, carrots and cilantro. Roll up tightly. Serve immediately, or wrap and refrigerate up to 24 hours. Save extra sauce for later use.