

THE CULINARY

Playground



ASIAN CHICKEN WRAPS

2 boneless skinless chicken thighs, fat removed
1/4 cup Kikkoman Teriyaki Baste and Glaze

1 T soy sauce
1/2 T rice vinegar
1/2 T sesame oil
1/2 T canola oil
1 1/2 T honey
1/8 teaspoon garlic, minced
1/8 teaspoon fresh grated ginger
1 1/2 cup coleslaw mix (shredded cabbage and carrots)
1 scallion sliced thin
2 tablespoons slivered or sliced Almonds, optional
4 leaves Boston Bibb Lettuce, washed & dried
1/4 cup Crispy Chow Mein Noodles

Marinate chicken in Teriyaki Baste and Glaze overnight.
Bake in a 400 degree oven for 20 minutes. Let cool.

In large bowl whisk together soy sauce, rice vinegar, sesame oil, canola oil, honey, garlic, ginger. Add coleslaw mix, scallion and almonds (if using) to bowl and toss gently to coat.

Chop the cooled chicken into bite sized pieces and add to bowl of coleslaw. Place about 2-3 heaping tablespoons of the cole slaw on to one of the lettuce leaves, and top with a sprinkling of chow mein noodles.
Roll up and eat!

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