

thai peanut chicken wraps

Serves 4

RECIPE ADAPTED FROM: [Emilio Recipes](#)

PREP TIME: 10 minutes

PEANUT SAUCE

½ cup peanut butter

2 Tbsp low sodium soy sauce

1 Tbsp honey or maple syrup

2 Tbsp rice vinegar

1 clove garlic, minced

1 tsp fresh ginger, grated

1-2 tsp sriracha

2-4 Tbsp water (only if you want a thinner sauce)

WRAP FILLING

About 2 cups shredded chicken

2 cups coleslaw mix (the kind with cabbage, purple cabbage and carrots)

¼ cup fresh cilantro, chopped

¼ cup roasted peanuts, chopped

tortillas

MIX together ingredients for peanut sauce and thin as needed with water.

WARM up tortillas and add desired amounts of filling, topping with peanut sauce.

ROLL up or fold over and eat!

