

Thai Satay Chicken Wrap

Servings: 1

INGREDIENTS

- 1 ea Hilltop Hearth® spinach herb flour tortilla
- 3 oz Patuxent Farms® breaded chicken chunks, fried
- 1 oz spring mix
- 1 ½ oz Monarch® Thai satay salad dressing
- 1 oz crushed pineapple
- ½ oz sweet chili sauce

PREPARATION

Warm flour tortilla on panini grill, griddle or grill. Place chicken chunks in a stainless steel bowl. Add spring mix and Thai satay dressing to the chicken chunks. Toss well. Place chicken and spring mix onto the flour tortilla. Spoon pineapple and chili sauce evenly across the chicken mixture. Roll the wrap. Slice in half on the bias. Serve.

