



## Thai Chicken Wrap with Peanut Dipping Sauce

*A light lunch on the go... chose a chicken wrap with peanut dipping sauce... a treat just for you...*

*Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.*

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## THAI CHICKEN WRAP WITH PEANUT SAUCE

### Ingredients:

- 3-4 12-inch spinach tortilla wrap
- 1 lb. chicken breast
- 2 potatoes, cooked and cubed
- 6 cups spinach blanched and drained well
- 8 green lettuce leaves, washed
- 2 cups brown rice, cooked
- 4-5 oz Thai Away Peanut sauce (available at Thai Away Restaurants)

### Instructions:

1. Cook brown rice and set aside to cool
2. Grill or bake chicken, cool and slice into strips
3. Wash whole lettuce leaves and dry well
4. Heat flat pan and grill tortilla shells for 10 sec on each side (optional)
5. Assemble wraps by placing whole lettuce leaves on shell to protect from moisture
6. Next add potatoe, cooked spinach and a dollop of Thai Away peanut sauce
7. Include a side of peanut sauce for dipping