

Spicy Thai-Mex Chicken Wraps

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4 Servings

- 8 **Pilgrim's Pride** boneless, skinless, chicken thighs (about 1½ to 2 pounds) cut into thin strips

Marinade:

- ¼ cup soy sauce
1 tablespoon dark-roasted sesame oil
1 tablespoon sugar
2 cloves garlic, minced
½ teaspoon dried crushed red pepper

Slaw:

- 2 cups packaged coleslaw mix
1 can (4 ounces) chopped green chilies, drained
1 cup (4 ounces) shredded Cheddar cheese
¼ cup chopped red onion
1 tablespoon chopped honey-roasted peanuts
2 tablespoons chopped fresh cilantro
½ cup ranch-style salad dressing
1 tablespoon fresh lime juice
1 teaspoon ground cumin

- 8 flour tortillas (6-inch), heated

Lime slices and cilantro sprigs for garnish, (optional)

Rinse chicken thighs, pat dry and place in a shallow dish. Whisk together marinade ingredients and pour over chicken, tossing to coat. Set aside.

Place coleslaw mix in medium bowl and add chilies, cheese, onion, peanuts, and cilantro. Whisk together salad dressing, lime juice and cumin. Pour over coleslaw mixture and toss to combine. Set aside.

Heat large non-stick skillet over medium-high heat. Add chicken and marinade. Stir-fry 3 to 5 minutes until chicken is done. Remove chicken with slotted spoon and place in serving bowl.

To serve, place equal amounts of chicken on each tortilla. Top with equal amounts of slaw mixture. Roll up, securing with toothpicks if necessary. Garnish with lime slices and cilantro if desired. Alternatively, allow guests to assemble their own wraps.