

# Recipes and Tips



## Asian Peanut Chicken/Paneer Wrap

Serves 6

### For the Chicken/Paneer Wraps

6 large tortillas  
2 cooked chicken or paneer  
1 cup shredded carrots  
¼ cup chopped fresh-cilantro  
⅓ cup roasted peanuts  
3 cups coleslaw mix

### For the Peanut Sauce

3 tbsp unseasoned rice-vinegar  
¼ cup honey  
¼ cup peanut-butter  
1 tsp sesame oil  
1 tbsp soy sauce  
1 large garlic clove minced  
¼ – ½ tsp crushed red-pepper-flakes  
1 tbsp grated fresh ginger  
¼ cup olive-oil (or vegetable oil)  
½ tsp pepper  
¼ tsp salt

In a medium-bowl, whisk together the peanut-sauce ingredients.

In a different bowl, then add the carrots, cabbage, peanuts and cilantro. Pour the sauce over the mix and stir. Let's sit while you prepare the chicken/Paneer and tortillas.

Heat the tortillas (fastest in the microwave).

Split the chicken/paneer and coleslaw between every tortilla.

Roll tightly, secure if needed.