



Sriracha Crispy Chicken Cone

Prep Time: 8 Minutes

Cooking Time: 6 Minutes

Serves 12

Ingredients:

- 12 each 8" Heat Pressed Flour Tortillas (10410)
- 6 cups Coleslaw cabbage mix, multicolored
- 3 cups Shredded Carrots
- 3/4 cup Scallion , sliced
- 3/4 cup Asian sesame vinaigrette
- 24 oz. Breaded popcorn chicken bites, frozen, deep fried, warm
- 1 1/2 cups Sriracha mayonnaise
- 3 tsp. Black sesame seeds

Directions:

1. Combine slaw, carrots and scallions. Hold refrigerated.
2. To prepare single serving, roll warm Heat Pressed Flour Tortilla to make cone or funnel shape, place narrow end into cone serving vessel or fry box. Toss $\frac{3}{4}$ cup coleslaw mix with 1 tbsp. vinaigrette, place in tortilla cone, top with 2 oz. hot chicken bites and drizzle with 2 tbsp. sriracha mayo and garnish with $\frac{1}{4}$ tsp. black sesame seeds