



## Recipes

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# Thai Chicken Wrap

Serves 6

### Ingredients:

6 Mission® 12" Spinach Herb Wraps (10251)  
1 cup Napa Cabbage , shredded  
1 cup Green Cabbage , shredded  
1 cup Purple Cabbage , shredded  
1/2 cup Bean Sprouts  
1/2 cup Green Onion , slivered  
1/2 cup Snow Peas , blanched and julienne  
3 Tbsp. Cilantro , minced  
1 Tbsp. Mint Leaves, minced  
1/2 cup Carrot , julienne  
2 cups cooked Chicken Breast, shredded  
1 cup Spicy Peanut Dressing (see Related Recipes)

### Directions:

1. Combine all the vegetables, herbs and chicken in a bowl. Toss to combine.
2. Add the Spicy Peanut Dressing to the vegetable mix. Toss to combine.
3. Heat the Mission® Spinach Herb Wraps. Portion the salad mix among the wraps. Wrap enclosing all ingredients. Fold in sides and roll from bottom up.





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### Spicy Peanut Dressing

Serves 1

#### Ingredients:

1/2 cup Soy Sauce  
1/2 cup Rice Wine Vinegar  
6 Tbsp. cold Water  
1 Tbsp. Brown Sugar  
1 Tbsp. Sweet Chile Sauce  
1/2 tsp. Salt  
2 tsp. Ginger , peeled and minced  
2 tsp. Garlic , minced  
1/3 cup Smooth Peanut Butter  
1/2 tsp. Sambal Olek  
3 Tbsp. Peanut Oil  
3 Tbsp. Toasted Sesame Oil

#### Directions:

1. Place the soy sauce, vinegar, water, brown sugar, sweet chili sauce, salt, ginger and garlic in a blender and blend until smooth. Add the peanut butter and sambal olek, blend until smooth.
2. With the motor running, add the oils and blend until smooth.