

Thai Curry Chicken Wraps



INGREDIENTS	INSTRUCTIONS
• 1 lb. boneless, skinless chicken breast cut into ~1" pieces • Optional: Use a precooked rotisserie chicken instead • Salt and pepper • 1 tbs vegetable oil or non-stick spray • 1 cup Plain Greek yogurt • 1/4 cup Coconut milk • 2 tbs Thai red curry paste • 2 tbs Chopped cilantro • 1/2 cup Shredded carrots • 1/2 cup Sliced green onions • 1/4 cup Chopped roasted peanuts • 1-2 fresh limes cut into wedges • 8-10 leaves green leaf or Romain lettuce, shredded • Any style wrap <i>Recipe by Cali Davis</i>	• Heat a large skillet over high heat • Season chicken well with salt and pepper • Add oil to coat the bottom of the pan and add the chicken • Cook until well browned on all sides, and fully cooked (165° if using meat thermometer or cut into the chicken to check for doneness) • Remove chicken from the pan and shred it • In the same pan, add a small amount of vegetable oil and curry paste, fry for ~1 min • Add coconut milk and mix until well blended. Pour mixture over shredded chicken, mix well • Add yogurt and cilantro, mix well and refrigerate at least 30 mins (up to overnight) • Assemble the wraps. Layer lettuce, carrots, green onions and peanuts, top with chicken mixture and roll it up! Serve with lime wedges