

# Thai Chicken & Wild Rice Wraps

## Ingredients

- 1 package (5.9 oz) Near East® Long Grain & Wild Rice Garlic & Herb
- 1 tbsp vegetable oil
- 2 cups packaged broccoli & slaw mix, shredded
- 1/2 tsp garlic powder
- 1/2 medium red onion, cut into thin wedges
- 1/2 tsp ground ginger or 1 tsp fresh ginger
- 2 cups chicken strips, cooked
- 1 cup prepared peanut sauce
- 5 plain or colored flour tortillas

## How to make it

1. Prepare Near East® rice according to package directions.
2. Meanwhile, in a medium size skillet, heat oil. Add broccoli & slaw mix, garlic powder, onion and ginger. Cook 2 to 3 minutes or until vegetables are crisp-tender. Add chicken and cook for another 2 minutes. Stir in prepared rice.
3. To assemble, spread each tortilla with about 1 tbsp peanut sauce. Top with chicken-vegetable mixture. Roll up each tortilla, securing with a toothpick. Serve with remaining sauce.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	5

## Made with



Near East® Long Grain & Wild Rice Garlic & Herb