

Teriyaki Chicken Wrap w/ginger slaw

(sauce)

1 lb. ck. tenderloins

1/4 cup teriyaki sauce

1 tbsp. chopped garlic

Ginger Slaw:

3 tbsp. white vinegar

2 tbsp. oil

1 tbsp. sugar

2 tsp. teriyaki sauce

2 tsp. jalapeno chile

1/2 tsp. grated ginger

1 tsp. salt

1 bag (16oz) coleslaw
mix

or use fresh
cabbage, shredded →

2 cups cooked rice

1 cup fresh cilantro, chopped

flour tortillas

marinate chicken, remove chicken from marinate.
cook chicken till done, in oil

heat tortillas. Spoon rice on tortillas
along with slaw and chicken. Fold
tortillas and roll like burritos.