



Siracha Chicken Wrap

Ingredients:

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| 10 ounces Dannon, Oikos, plain fat-free Greek Yogurt | ¼ cup Soy sauce |
| 2 ounces Sriracha Hot Sauce | ¼ cup Rice vinegar |
| 1 tablespoon Garlic, dry, granulated | 2 teaspoons Ginger, dry, ground |
| 1 tablespoon Onion, dry, granulated | ½ teaspoon Garlic, dry, ground |
| 1 tablespoon Canola Oil | ½ teaspoon Salt, kosher |
| 7 pounds Chicken, cooked, diced, cooled | 50 each Whole Wheat Wraps, 10 inches or 2 oz grain equivalent. |
| 4.25 pounds Cole Slaw mix | |
| 16 ounces Dannon, Oikos, plain, fat free Greek Yogurt | |
| ¼ cup Sugar, granulated | |
| ½ cup Sesame oil | |

Directions:

To prepare the Dairy-free Ranch Dressing:

1. Mix yogurt, sriracha, garlic, onion, and canola oil in a large bowl/Cambro/hotel pan. Mix well.
2. Add cold cooked chicken to yogurt/sriracha mixture.
3. Mix well until chicken is coated in sauce.

*Hold cold, below 41 degrees, until ready for assembly and service.

4. Place coleslaw mix in a large Cambro or bowl.
5. In a medium-sized bowl, mix yogurt, sugar, sesame oil, soy sauce, rice vinegar, ginger, garlic, and salt.
6. Whisk until it forms a smooth sauce.
7. Add sesame yogurt sauce to coleslaw mix.
8. Mix well.

*Hold cold, below 41 degrees, until ready for assembly and service.

9. To assemble wrap: layout wraps in a large area to form an assembly line.
10. Top each wrap with 1/2 cup slaw and 2 ounces of chicken.
11. Roll to form a burrito and seal.
12. Make as close to service as possible, wrap can be held, cold, up to one hour.

*Hold cold, below 41 degrees, until ready for assembly and service.

SERVING NOTES: to make it a 1 cup serving of vegetable per wrap, double the slaw and following ingredients. Add 1 cup of slaw and 2 ounces of chicken to each wrap.

Recipe and photo courtesy of Danone