



Ingredients: for 10 Thai Wraps

- 1 C. **Hawaiian Sweet and Sour Sauce** (Gluten free Starport 215)
- 1 C. **GENERAL Kung Pao Sauce** (Gluten Free Starport 345)
- 1 C. Peanut Butter, smooth
- ½ C. Fish sauce
- 2 lbs. Chicken, strips, marinated and velvetized (3 oz. per wrap)
- 10 oz. Bamboo shoot, julienne (1 oz. per wrap)
- 10 oz. Onions, sliced ¼" (1 oz. per wrap)
- 5 oz. Carrots, julienne (.5 oz. per wrap)
- 2.5 oz. Red bell pepper, sliced ¼" (.25 oz. per wrap as salad)
- 10 oz. Cabbage, shredded (1 oz. per wrap as salad)
- 1 oz. Green onions, chopped (.1 oz. per wrap, garnish)
- 3 ea. Lime, cut into wedges for garnish
- 10 ea. Tortillas, flour large (10.5" dia.) Keep warm
- 3 ea. Lime cut each into 4 wedges
- 2 Tbsp. Corn oil



Thai Chicken Wrap Filling

Thai Wrap Sauce – Mix Hawaiian Sweet and Sour Sauce, General Kung Pao Sauce, smooth peanut butter and fish sauce in a pot and slowly bring to a boil in low heat, then poured into a covered container, refrigerate and use as needed. For 10 wraps use 1-1/4 C. of sauce to cook the filling. (2 Tbsp. per wrap)

Instructions:

1. Heat griddle at high heat, add oil then onions, toss-fry 20 seconds. Add in carrots, bamboo shoot and velvetized chicken.
2. Toss-fry until hot, then add in 1-1/4 C. **Thai Wrap Sauce**, Remove and keep warm.
3. Making wrap:
Place ¾ C. of filling lengthwise on tortilla along with ½ C. shredded cabbage and 1 Tbsp. red bell peppers. Drizzle 1 Tbsp. of **Thai wrap sauce** on salad. Garnish with 1 Tbsp. green onions and wrap into a burrito.
4. Serve Thai Wrap with a wedge of lime and Thai basil as an option.

Chicken Marinade and Velvetization:

1. To marinate: For 10 lbs. sliced or diced chicken, dissolve 0.4 lb. (7/8 C.) **Marinade Seasoning** (Gluten Free Starport 356) in 1-1/4 C. water and mix in 1 C. oil. Mix well and marinate meat for 30 minutes or more.
2. To velvetize: Oil blanch chicken in deep fryer at 350 F in 2-pound batches for 60-80 seconds, un-clump the chicken pieces, remove and drain off oil.