From the kitchen of David and Jennifer Deaven

\$Id: asian_chicken_wraps,v 1.3 2007/09/08 18:41:09 deaven Exp \$

3. Serve with (D). lettuce leaves (C).

Meat/Asian Chicken Wraps

Meat/Asian Chicken Wraps

- A: 2C chopped cooked chicken breast
 - 3T rice vinegar
 - 2T soy sauce

 - 2t sesame oil 1/2C chopped water chestnuts
 - 1/4C chopped green onion
 - 1/4C chow mein noodles
 - 1/4C sliced almonds salt
- pepper
 B: 1C shredded carrots
 - 1C shredded red/green cabbage
- C: 4-6 lettuce leaves
- D: Sweet and sour sauce
 - Oriental hot mustard
- Peanut sauce
- 1. In glass bowl combine (A), heat in microwave until warm.
- 2. Prepare wraps by adding mixtures of (B) to (A) in



From the kitchen of David and Jennifer Deaven