



Sriracha Honey Mustard Chicken Wrap

Crispy chicken breast filet served in a cold whole grain wrap with a spicy sriracha-honey mustard spread, baby spinach and fresh sliced cucumbers.

Servings: 10 chicken wraps (1 per serving)

Ingredients	Amount	
Tyson® WG Breaded Golden Crispy MWWM Filets #70302-928		10 ea.
Whole Grain Tortillas, 10", thawed		10 ea.
Sriracha Honey Mustard Spread (see sub-recipe)	9 oz.	¾ C
Baby Spinach Leaves, fresh	6.50 oz.	5 C packed
Cucumbers, fresh, sliced into ½" thick rounds	9.50 oz.	80 slices ea.

DIRECTIONS:

1. Place the bag of thawed whole grain tortillas in a hot box at 145°F for 30-45 minutes prior to using so they are soft and pliable.
2. To build the chicken wraps lay out the warm tortillas and evenly spread 1½-tablespoons of the prepared sriracha honey mustard spread down the middle of each tortilla. Top the honey mustard with 8-slices of cucumber, and then top the cucumber slices with 2-half pieces each of the chicken filets (1 filet total per wrap), off-setting them so they run the length of the tortilla. Top the chicken with a ½-cup of packed baby spinach. Roll each tortilla up burrito-style, closing both ends. Hold the built wraps covered under refrigeration at 38°F until ready to serve. One Sriracha Honey Mustard Chicken Wrap per serving.

TYSON® PRODUCTS USED:

#70302-928, Tyson® WG Breaded Golden Crispy MWWM Filets

Sriracha Honey Mustard Spread

Sriracha Honey Mustard Chicken Wrap

Yield: 3/4-cup plus 3-tablespoons (approximately 9-ounces)

Ingredients	Amount	Amount
Mayonnaise, light	1.50 oz.	3 Tbsp.
Honey Mustard	6.90 oz.	3/4 C
Sriracha Hot Sauce	0.90 oz.	4 1/2 tsp
Ground Ginger, dried	3/4 tsp	3/4 tsp

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared honey mustard spread covered under refrigeration at 38°F until ready to use.

SKU Number: 70302-928

CN Portion	1 piece
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	200
Total Fat (g)	9.00
Saturated Fat (g)	1.50
Sodium (mg)	290
Carbs (g)	9
Protein (g)	19

