

Chicken & Slaw Wraps

SERVING
4 people

COOK TIME
30 min



Ingredients

500g chicken tenderloins
1 tbsp paprika
2 tsp cumin
1 tsp garlic powder
¼ tsp chilli powder
3 tbsp olive oil
Salt and Pepper
1 Lebanese cucumber
½ cup coriander leaves
1 lime
200g bag of Simply Salads Classic
Coleslaw
1 tbsp mayonnaise
4-6 pita wraps

Method

Preheat the oven to 180°C and line a baking tray with baking paper.

In a bowl combine the spices (paprika, cumin, chilli, garlic powder, salt and pepper) and oil. Toss the chicken through the spices and spread on the baking tray. Cook for 15 minutes or until cooked through.

Remove from oven and allow to cool for 5 minutes before slicing thinly.

Meanwhile, slice the cucumber into thin long pieces and roughly chop the coriander. Mix the mayonnaise into the coleslaw and then assemble the wraps.

Assembly: In the middle of the wrap, pile on the coleslaw, sliced chicken, cucumber and coriander then drizzle with lime juice.