

# Crumbed Chicken Wraps

SERVING  
4 people

COOK TIME  
30 min



## Ingredients

400g chicken breast  
¼ cup all-purpose flour  
1 egg  
1 cup panko crumbs  
1 tsp salt  
½ tsp pepper  
Spray olive oil  
1x Simply Salads Traditional Coleslaw Kit  
1 tbsp Dijon mustard  
½ tbsp honey  
4x soft white wraps

## Method

Preheat oven to 200°C. Slice chicken breast lengthways into strips.

In a shallow bowl, add flour. Add lightly whisked egg to a second bowl and panko crumbs mixed with salt and pepper to a third.

Dust chicken in flour. Dredge in egg and allow excess to drip away. Place into bread crumbs and coat all sides. Repeat with remaining chicken.

Place all pieces on a prepared baking tray and spray lightly with olive oil spray. Bake for 25 minutes until crumb is crispy and chicken is cooked through.

To make slaw, whisk together dressing with Dijon mustard and honey. Pour over coleslaw and toss.

To assemble, add coleslaw to wraps and top with 2 pieces of chicken.