

Chicken teriyaki wrap

Total time **5 mins** **1 mins** preparation time **4 mins** cooking time **10 mins** waiting time

INGREDIENTS

10 portion(s)

For the filling:

1.2 kg chicken breast, approx. 1 x 1 cm thick strips

200 ml Kikkoman Wok Sauce - Teriyaki

500 g peppers (red, yellow, green), thinly sliced

350 g carrots, thinly sliced

500 g lettuce, washed and shredded

For the wrap:

10 tortilla wraps (ø 24 cm, 65 g)

50 ml Kikkoman Wok Sauce - Teriyaki

0.5 g sesame seeds, black and white

PREPARATION

Step 1

Marinate the chicken strips in Kikkoman Wok Sauce - Teriyaki for approx. 10 minutes. Heat a frying pan over a medium-high heat. Place the chicken in the pan and fry on all sides for 3-4 minutes.

Step 2

Coat each tortilla wrap with 5 ml Kikkoman Wok Sauce - Teriyaki and top with the vegetables, salad and chicken.

Step 3

Roll up the tortilla wrap tightly, cut into quarters and serve garnished with the sesame seeds.