

Thai-Mexican Rolls

The best of two cuisines all rolled into one tasty treat .

Ingredients for Thai-Mexican Rolls:

3 cups shredded cabbage
3/4 cup julienned carrot
1/4 cup diced red bell pepper
1/3 cup diced green onion
1 jalapeno, seeded and julienned
1 tsp. minced garlic
1 tsp. minced ginger
1 cup chopped chicken (cooked)
fresh lime juice (2-3 tsp.)
4 burrito sized flour tortillas
20 thin slices monterey jack cheese



Ingredients for Peanut Dipping Sauce:

6 tbsp coconut milk
2 tbsp brewed chai tea
3 tbsp natural peanut butter (creamy, salted)
1/2 tsp garlic powder
1/2 tsp dried basil 1 tsp honey
1 tsp sesame oil
1 tsp rice vinegar
pinch crushed red pepper flakes
1 - 2 tsp Sriracha (Asian Hot Sauce)
3 tsp low sodium soy sauce
2 tsp finely minced fresh ginger

Directions:

1. **Prepare** peanut sauce. Add all ingredients to a jar with a tight-fitting lid and shake. Set aside.
2. Chop vegetables, chicken and slice cheese.
3. **Spray** a saute pan with a fine mist of canola oil. **Heat** pan to medium/medium-high.
4. Add carrots, red bell pepper, jalapeno and green onion. **Working quickly**, stir and add a squeeze of lime. Add ginger and cabbage. Add more lime and stir.
5. Add garlic and and more lime. Cook just until cabbage is slightly softened. Stir in chopped, cooked chicken.
6. **Turn off heat** and stir in 1-2 tablespoon(s) peanut sauce. Add cilantro. Remove from heat. **Total cooking time about 5 minutes.**

7. Position 5 slices of cheese in center of a flour tortilla.
8. Top with heaping 1/2 cup cabbage mixture. Distribute cabbage mixture across tortilla.
9. Roll up.
10. Preheat grill or griddle to medium-high/high. Place rolls on grill fold-side down and grill until cheese has melted and tortillas are golden.
11. Slice into 4 or 5 pieces and serve with peanut sauce.

Makes 4 entree servings or 8 appetizer servings.