



THE ORIGINAL MAUI CHICKEN WRAP



TIME TO PREPARE
30 minutes



COOK TIME
20 minutes



SERVING
4 People



PREPARED BY
<https://mauiribs.com>

Ingredients

Maui Coleslaw

- 2 cups Shredded red cabbage
- 2 cups shredded carrots
- ½ an onion thinly sliced
- 1 whole lime juiced
- 1 tbs The Original Maui Sauce

Maui Chicken

- 1 tsp sesame oil
- 1.5 pounds boneless, skinless chicken thighs into small chunks
- ¼ cup of The Original Maui Sauce
- 1 tbs cornstarch
- 8 tortillas Corn or flour

Rice

- 1 tbs butter
- 1 cup rice of choosing
- 2 cups water or chicken stock for extra flavor

Steps to Cook

01. Prepare the slaw first. Mix the cabbage, carrot, onion, lime juice, Maui Sauce, and rice wine vinegar together in a bowl. Set aside.
02. Start the rice in either a rice cooker or a medium pot. Pour in the chicken stock and bring it to a gentle boil. Cover and reduce to low heat let cook for 15 to 20 minutes until tender.
03. In a large skillet over medium high heat. Add the chicken and cook until it is white. Pour in The Original Maui Sauce and let it gently boil for 3-5 minutes until it is a thick glaze that coats the chicken. The Chicken should be cooked through and you're ready to prepare your wraps!
04. Warm Tortillas in the oven. When warm take them out and place a scoop of rice on each tortillas followed by the chicken and top it off with your Maui Slaw. You can take the leftover sauce and pour it on top.

Enjoy.

