

Teriyaki Chicken Wraps

(Recipe courtesy of Delilah Ledford)

1 to 2 lbs diced Chicken boneless thighs or breasts.
1 Cup cooked Rice
1 Cup shredded Sharp Cheddar cheese
1 Cup shredded Mozzarella cheese
1 Cup Teriyaki sauce
¼ Cup Soy sauce
1 pat of Butter (1 Tbsp of sesame Oil may be substituted)
1 Package of large flour Tortillas

Optional vegetables:

¼ Cup diced Onion
1 Cup diced Lettuce

Cook 1 Cup of white Rice: (Typically to cook white Rice you need 2 Cups of Water per 1 Cup of Rice, in a covered saucepan. Bring the Water to a boil, add the Rice, stir a bit, cover the pan and cook over low heat for about 30 minutes)

In a frying pan over medium-high heat, brown the diced Chicken in the Butter/Sesame Oil. When the Chicken is fully cooked, drain off any excess grease then add the Soy and Teriyaki sauce to the pan. Reduce heat to medium and cook for 5 minutes or until sauce has thoroughly coated the Chicken and begun to caramelize.

When the Rice and Chicken are done its merely a matter of spooning them onto a Tortilla, adding the cheese and vegetables then rolling it up. Slice in half using a diagonal cut for better presentation.

Alcohol recommendation: Beer. Japanese beers such as Sapporo or Asahi would obviously add to the ambience of the dish.