

Sticky Chicken Wraps

Serves 4-6

- 1 package Louis Rich grilled chicken
- 1/2 cup Sweet Chili Sauce (Maggi brand is the best)
- 12 Spring Roll wrappers
- 1 cup Sliced thin Red Pepper
- 1 cup Fresh cilantro
- 1 cup Matchstick carrots
- 1 cup Red cabbage shredded
- 1 cup cucumber

Cut chicken into bite size chunks and toss with sweet chili sauce. Slice all vegetables into thin matchstick pieces. Soak spring roll wrappers in warm water for 2 minutes. (You may want to have two bowls of water going at the same time to make it go faster.) Once wrapper has become soft and pliable lay wrapper on a paper towel and layer all the ingredients at the bottom edge of wrapper. Then wrap it up burrito style. Slice each wrapper on the bias and serve with sweet chili sauce for dipping.