



## ASIAN MANGO CHICKEN WRAPS

### INGREDIENTS

- 2 ripe mangos (peeled, pitted and diced)
- 1½ cups chopped roasted chicken breast
- 2 green onions (sliced)
- 2 tbsp fresh basil (chopped)
- 1½ cups shredded Savoy or Napa cabbage
- ½ red bell pepper (chopped)
- 2 medium carrots (grated)
- ⅓ cup fat-free cream cheese
- 3 tbsp natural creamy peanut butter (unsalted)
- 2 tsp low-sodium soy sauce
- 4 whole-wheat tortillas (8")

### PREPARATION

1. Cut mangos, vegetables and chicken. Place in a mixing bowl and toss until well mixed.
2. In a small mixing bowl, whisk together cream cheese, peanut butter and soy sauce.
3. To assemble: lay out tortillas on a flat surface. On each tortilla, spread ¼ of cream cheese mixture and top with mango, vegetable and chicken mix. Roll up tightly, tucking in the ends of the tortilla. Secure with toothpicks.
4. To serve, cut each wrap in half.
5. If not serving immediately, refrigerate; keeps well overnight.



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