Auntie Anne's® At-Home™ Baking Kit

BBQ CHICKEN WRAPS

You'll Need:

Auntie Anne's® Baking Kit
1 lb. chicken, boneless thigh meat
1½ tablespoons BBQ sauce
1 clove garlic
2 cups carrots, julienned
1 cucumber, julienned
2 cups cabbage, chopped (red or green)
2 teaspoons red wine vinegar
1 tablespoon Extra Virgin Olive Oil
Salt and pepper
Sesame seeds

Dough Preparation

Prepare pretzel dough according to package directions (Dough Preparation) **using the following quantities: 2 cups dough mix, ⅓ cup lukewarm water and ¾ teaspoon yeast.**

Instructions

Yield: 5-8 servings

1. Put 1 lb. boneless chicken thigh meat in slow cooker, add BBQ sauce and garlic. Let the chicken cook on high for 3 hours then reduce heat for last hour. Stir occasionally. Meat should be very tender and shredded in texture.

2. Take chopped cabbage and put in a large plastic bag. Add red wine vinegar, extra virgin olive oil, and salt and pepper to taste. Let marinate for at least 30 minutes, but not more than 1 hour.

3. After dough has risen for 30 minutes in a warm spot, take golf ball-sized amount and on well-floured area roll out to 8" circle.

4. Cook wraps on a cast iron skillet sprayed with olive oil for 30 seconds on each side until browned and malleable but not too dry. Put tortillas in warm oven while prepping the cabbage.

5. Cook cabbage in a large frying pan sprayed with olive oil until browned or about 7 minutes. Add sesame seeds and cook for an additional minute. Fill wrap with cooked chicken, cabbage, carrots, cucumber and serve.

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