

Korean Chicken Soft Taco/Wrap

Serves: 1

Prep time: 30 Minutes

Cooking time: 2-5 Minutes

Ingredients:

- 120-150g chicken strips/tenderloins
- 1 tablespoon gochujang
- 1 tablespoon soy sauce
- ½ tablespoon tapioca or rice flour
- 2 tablespoons plain flour
- 1 tablespoon chopped avocado
- 1 tablespoon chopped onion
- 2 tablespoons chopped tomatoes
- 1 teaspoon chopped jalapeños ***optional**
- ¼ cup shredded cabbage
- 1 tablespoon chopped coriander
- 1 tablespoon lime juice
- Aioli
- Sriracha/mayo
- 2 Mini soft wraps

Method:

- Mix together gochujang with the soy sauce
- Add the chicken pieces coat well, refrigerate for 30 minutes
- Meanwhile make the salsa by adding the avocado, onion, tomato, ***optional** jalapeños, coriander and lime juice together, stir well
- Combine the flours in a bowl
- After 30 minutes remove the chicken from fridge and coat each chicken piece in the combined flour
- Heat the oil in a deep frying pan over medium heat
- Place the chicken pieces into the hot oil and cook for 2-3 minutes, remove from oil and drain on paper towel
- Assemble the wraps by placing shredded cabbage first in the middle of each wrap, then the chicken and then top with the salsa
- Mix the sriracha and mayo together and drizzle this and the Aioli over each wrap
- **Serve and Enjoy!**



Yes, it's a wrap/taco: Filled with deliciously juicy Korean chicken strips, crispy shredded cabbage and avocado salsa then drizzled with Aioli and Sriracha Mayo