

Asian Chicken Wraps

- 1 pkg. fully cooked diced chicken breast
 - 1 bottle Asian peanut sauce
 - $\frac{1}{4}$ c. water
 - Iceberg lettuce
 - Tortillas, uncooked or cooked
1. Place chicken in large skillet.
 2. Pour peanut sauce over chicken, add $\frac{1}{4}$ cup water.
 3. Heat over medium high heat until bubbly. Turn to low and simmer 10-15 minutes until sauce thickens
 4. If using uncooked tortillas, cook as directed on package.
 5. Load each tortilla with $\frac{1}{2}$ leaf iceberg lettuce and a spoonful of chicken.

