

READY SET ROLL

Spice up your lunchbox with one of six great Mission® Wraps varieties. Transform leftovers or wrap your choice of favourite ingredients for a healthy, convenient and easy snack.

MISSION® CHICKEN TERIYAKI AND SALAD WRAPS

Makes: 4. Cooking Time: 16 minutes.

Preparation Time: 26 minutes.

½ cup teriyaki sauce

1 chicken breast, sliced into 2cm strips

1 tablespoon olive oil

8 Mission® Original Wraps

2 tablespoons mayonnaise

4 lettuce leaves (iceberg), shredded

4 spring onions, sliced

2 medium tomatoes, halved then sliced

1 cup shredded tasty cheese

1. Place the chicken strips in a small bowl with the teriyaki sauce, cover and place in the fridge for 1 hour, or for maximum flavour leave overnight.
2. To cook teriyaki chicken, heat 1 tablespoon of oil on a hot grill, remove chicken from marinade and cook on each side for 8 minutes or until cooked through. Allow to cool completely before slicing.
3. **TO ASSEMBLE WRAP:** Place a Mission® Original Wrap flat on a breadboard and spread mayonnaise evenly over the surface.
4. On one side of the wrap, put a layer of lettuce, followed by 4 chicken slices, then sprinkle cheese and spring onions and top with tomato. Wrap and roll tightly, then cut in half.



NO NEED FOR THE LUNCHBOX TO BE A BORE!

Mission® Foods has made more of a good thing — with six fabulous wraps now available, one for nearly every day of the week! Why not try a BLT in a **Zesty Garlic Herb Wrap**. Or something a little more grown up, like smoked, barbeque Mediterranean

vegetables in **Sundried Tomato Basil Wraps**. Other delicious varieties in the Mission® range include: **Original, Garden Spinach & Herb, Wholegrain and (NEW) Mediterranean Herb**. The only tricky part is deciding which wrap to choose!



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