



Thai Chicken Rollups

Servings: 0 servings

Ingredients

- 2 T lime juice
- 2 T light mayonnaise
- 1 T reduced-fat peanut butter
- 1/2 t ground ginger
- 1/8 t ground red pepper
- 1 clove(s) garlic, crushed
- 4 (10-inch) flour tortillas
- 1/2 C chopped fresh basil
- 4 large Chinese cabbage leaves
- 6 oz thinly sliced deli-roasted chicken or turkey breast
- 1 C red bell pepper strips

Directions

Combine first 6 ingredients in a bowl; stir well with a whisk.

Spread each tortilla with 1 tablespoon mayonnaise mixture. Top each tortilla with 2 tablespoons basil, 1 cabbage leaf, one-fourth of chicken, and 1/4 cup bell pepper, and roll up. Wrap in plastic wrap; chill.

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