



PREP TIME : 10 MIN

COOK TIME : 10 MIN

SERVES : 4

Ingredients :

- ***1 tbsp. (15 mL) vegetable oil***
- ***1 lb. (500 g) boneless skinless chicken breasts, cut into strips***
- ***1 green and 1 red pepper, julienned***
- ***1 red onion, thinly sliced***
- ***1 tsp (5 mL) ground cumin***
- ***1 cup (250 mL) VH[®] Stir-Fry Sauce (Szechwan, Sweet & Sour, Teriyaki, or Asian 5 Spice)***
- ***lettuce leaves***
- ***4 large flour tortillas***

Directions :

- 1. In a non-stick skillet, heat oil, stir-fry chicken and vegetable mixture over high heat for 4 minutes.***
- 2. Add cumin and VH[®] Stir-Fry Sauce; cook for another 6 minutes or until chicken is cooked through and sauce has reduced by half.***
- 3. Cover and warm tortillas in microwave for 10 seconds.***
- 4. Arrange lettuce leaves and meat mixture onto tortillas, roll up and prick with a toothpick.***

A Mexican favourite with an Asian twist.