

**Fire Cracker Chicken Wraps**

* 1 or2 Chicken breasts
* 1 head of Boston Bib lettuce
* 2 cups Orange Juice
* 1 tbls Honey
* 1 lime
* 1 blood orange
* 4 tbls Soy sauce
* ¼ rice vinegar
* Lime
* Sugar
* Cayenne pepper
* 1 package of shredded coleslaw
* Salt pepper

Prep:

1. In a plastic bag, 1 cup of OJ, 2 tbls of Soy, 1-tbls spoon of honey, 1tbls of Cayenne pepper salt pepper, Place thawed chicken in Marinade for 2-3 hours or overnight.
2. Separate bowl place ½ a bag of coleslaw, 2 tbls of sugar, ¼cup rice vinegar , juice of a lime, pinch of salt mix sit for 2-3 hours over night.

Cook:

1. Fry or grill chicken till cooked, add marinade in pan while cooking to keep moist. Remove chicken to a separate plate allow to cool so you can shred with a fork.
2. Deglaze the chicken pan with 1 cup orange juice and 2 tbls soy sauce to make a reduction
3. Clean and wash lettuce keeping leaves in tack (bib lettuce is great for wraps because the are flexible

Assemble: Lettuce, coleslaw, shredded chicken , drizzled with oj/soy reduction, top with blood orange

This original recipe and more can be found at [www.superexhausted.com](http://www.superexhausted.com)