



Filipino Chicken Adobo Wraps with Cilantro Slaw

This classic recipe has a new style as a flatbread wrap

Adobo Chicken Filling:

- 1 Tablespoon olive or vegetable oil
- 5 cloves garlic, peeled, trim, minced
- 1/2 Tablespoon ancho chile powder
- 1-1/2 cups chicken broth
- 1 bay leaf
- 3 Tablespoons soy sauce
- 3 Tablespoons apple vinegar
- 2 teaspoons light brown sugar
- 1/2 teaspoon crushed whole black peppercorn
- 3 to 3-1/2 cups chopped cooked rotisserie chicken
- 1 smoked jalapeno pepper, fine ground
- 2 teaspoons sesame oil

Cilantro Slaw:

3 cups shredded coleslaw mix
1/2 cup coarse chopped fresh cilantro
1 Tablespoon apple vinegar
2 Tablespoons olive oil
1 teaspoon light brown sugar
Salt; ground black pepper to taste
1/2 cup diced fresh mango
6 Stonefire Naan flatbreads, toasted

Garnish: cilantro sprigs as desired

Serve with: roasted red peppers as desired

Prepare the Sauce: Place 1 Tablespoon oil in medium sized saucepan; sauté minced garlic for 1 minute; add ancho chile powder; cook until garlic is soft. Add chicken broth and bay leaf; cook to boiling for 3 minutes. Add soy sauce, vinegar, brown sugar, and peppercorns; cook to blend flavors for about 3 minutes.

Add Chicken: Stir in chicken pieces; cook at medium low heat for about 5 minutes to combine meat with sauce. Remove and discard the bay leaf. Add fine ground jalapeno pepper and sesame oil. Serve hot.

Prepare Coleslaw: In a large bowl, combine coleslaw mix with cilantro. In a small bowl, whisk vinegar, oil, and brown sugar. Season with salt and pepper. Toss dressing with coleslaw mixture. Stir in chopped mango pieces.

To Serve: For each wrap, toast flatbread in toaster; place flatbread on serving plate; spoon adobo chicken in center of flatbread; top with coleslaw. Garnish with cilantro sprigs. Serve with a side of roasted red peppers. Yield: 6 chicken adobo wraps

Cook's Note: This recipe is designed to be mild in its amount of heat and salty flavor. Add more soy sauce for a stronger salty flavor, and for a stronger chili flavor, increase the amount of chiles used.

About the Recipe: Chicken adobo is a classic dish served in the Philippines. It is created along the lines of salty, sour, and sweet flavors, which make one feel warm, cozy, and at home. We were inspired to create a chicken wrap topped with a fresh cilantro coleslaw with juicy pieces of

mango. It's easy to make, starting with purchased rotisserie cooked chicken, flatbreads, and shredded coleslaw mix.

Why is this chicken recipe a comfort dish?

Most people have their own special recipes for making this dish for their family. People love to use chicken, but it can be made with other meats. The sauce is a wonderful blend of sweet, salty, tangy, garlicky, and is easy to prepare. Comfort dishes are usually simple but filled with homey flavor.