



Step 1 - Filling:

Ingredients:

1 kg chicken fillet cubed (not too small)

1 tsp chicken spice

1 tsp bbq spice

1 tsp lemon herb

1 tsp lemon pepper

1 tsp lemon garlic

Salt to taste

Pinch of black pepper

2 tsp chilli powder

¼ tsp turmeric powder

1 egg

Method:

Marinate chicken with above ingredients. Roll chicken in 2 cups cake flour and deep fry till golden brown.

Step 2 - Salad:**Ingredients:**

½ cucumber (finely diced)

2 cups lettuce leaves finely chopped

3 tbsp mayonnaise

Method:

Mix above together and keep aside.

To assemble:

Spoon cucumber salad on 1 dozen readymade tortilla wraps, place chicken cubes over. Drizzle Steers Rave sauce and Wellingtons Sweet Chilli sauce over. Wrap tortilla on either side. Hold down with a tooth pick if necessary.