



Chicken Teriyaki Wraps

by **Clinton Kelly and Leah Cohen**



Leftover chicken thighs get a total glow-up with Leah Cohen's maple-soy glaze, buttery finish, creamy avocado, crisp lettuce, and a slick of sriracha mayo. Whether you wrap it in lettuce or toast it in a tortilla, this dish proves Fan Fridge Challenge can end deliciously.

Prep Time:
10 Minutes

Cook Time
10 Minutes

Serves:
4 Servings

Level:
Beginner

Ingredients

- 2 cups cooked chicken thighs, chopped
- 2 tbsp soy sauce
- 1 tbsp maple syrup (or honey or brown sugar)
- 1 tsp sriracha (plus extra to taste)
- 1 clove garlic, grated
- 1 tsp fresh ginger, grated
- 1 tbsp butter
- 1 scallion, sliced
- 1 tbsp sesame oil
- 1 tbsp sweet chili sauce (optional, recommended: Blues Hog)
- 4 flour tortillas (or large lettuce leaves for wraps)
- ½ avocado, sliced (optional)
- 4–6 lettuce leaves (optional, for layering or lettuce wraps)
- ¼ cup mayonnaise
- Pickled jalapeños and onions, for topping

Instructions

Step 1

Make the Sauce: In a small pan, combine soy sauce, maple syrup, sriracha, garlic, and ginger. Bring to a simmer and cook until slightly thickened, about 2 minutes.

Step 2

Add Chicken: Stir in chopped cooked chicken and toss to coat. Finish with butter and a drizzle of sesame oil.

Step 3

Build the Wraps: Toast tortillas (directly over the burner if you're Michael Symon). Spread a layer of mayo mixed with sriracha.

Step 4

Assemble: Layer lettuce inside each tortilla, spoon in the chicken mixture, and top with avocado slices, pickled jalapeños, and scallions. Roll it up tight — or skip the tortilla entirely and use the lettuce leaves for a lighter version.

Serving & Finishing

- Slice in half
- Drizzle with extra sauce if you dare, and eat immediately — before Carla steals yours