Spicy Wrap

Ingredients for Chicken:

- ½ kg boneless chicken (cut into strips)
- 2 tbsp all purpose flour + extra for coating
- 2 tbsp corn flour
- 2 tbsp Chatkhaar Piri Piri Sauce
- 1 egg
- ½ tsp baking powder
- Water as/if required to make a thick batter

Method for Chicken:

- Mix all of the ingredients well and let it sit for about 15-20 mins.

- Take one chicken strip at a time, coat in extra flour and deep fry till nice and crisp. Set aside.

Extra Ingredients:

- Flour tortillas (as required)
- Lettuce leaves (as required)

Ingredients for Sauce:

- 3 tbsp mayonnaise
- 2 tbsp Chatkhaar Piri Piri Sauce
- 2 tbsp milk
- 1 tbsp Chatkhaar Chilli Garlic Sauce

Method for Sauce:

- Mix all of the ingredients well and set aside.

To assemble:
Grill your flour tortillas on a hot pan and cool.
Smear a layer of the sauce and place lettuce on top.
Place a few pieces of chicken and put a dollop of more sauce on top.
Fold the wrap and serve immediately #withChatkhaar Piri Piri Sauce.