

## ARCHIVED RECIPES

### KUNG BAO CHICKEN PIZZA (SERVES 4)

#### Ingredients:

4 Gardenia Plain Wraps  
 240 g skinless chicken breasts, thinly sliced and marinated\*  
 100 g broccoli, cut into small florets, blanched  
 75 g roasted cashew nuts, roughly chopped  
 4 tbsp of tomato based pasta sauce  
 50 g of shredded mozzarella cheese  
 1 tsp of garlic, finely chopped  
 2 tbsp of sugar  
 2 tbsp dark soya sauce  
 3 tbsp of water  
 1 tsp of sesame oil  
 \* Marinade  
 1 tbsp of corn starch  
 ½ tsp of soya sauce  
 ½ tsp of sesame oil



#### Cooking Method:

1. Toast wrap for 1-2 mins and set aside
2. Heat the sesame oil in a non stick pan, add garlic and fry until fragrant
3. Add chicken and stir fry until cooked
4. Add cashew nuts and mix well, remove from heat and set aside
5. To prepare the sauce, combine sugar, dark soya sauce and water in a non stick pan, stir the mixture over low heat, ensuring that the sugar is well dissolved and bring to a boil.
6. Add the cooked chicken and cashew nuts to the sauce and mix well, remove from heat and set aside
7. Spread 1 tbsp of pasta sauce evenly to the wrap leaving a 2 - 3 cm wide gap around the edge of the wrap
8. Distribute chicken and cashew nuts evenly on wrap, followed by broccoli.
9. Top with mozzarella cheese
10. Place in toaster or oven until cheese is melted and brown
11. Serve hot

Tip: For a quicker meal, you can use any leftover roast chicken as a topping.