

Turmeric Chicken Wraps with Slaw

Servings: 4 sandwiches

Total Time: 2 hours, 15 minutes

Ingredients

Turmeric Chicken

8 ounces chicken breast or thighs
1 teaspoon cumin
1 teaspoon ground coriander
1/2 teaspoon turmeric
1 teaspoon ground ginger
1 clove garlic, smashed or minced
1/2 teaspoon Kosher salt
1/2 teaspoon freshly ground black pepper
1 tablespoon olive oil
2 tablespoons water
Zest and juice of 1/2 lime
1 tablespoon plain Greek yogurt

Cilantro Slaw

3 tablespoons mayonnaise
1 tablespoon plain Greek yogurt
1 teaspoon honey
Zest and juice of 1/2 lime
1/8 teaspoon Kosher salt
1/8 teaspoon freshly ground black pepper
A small handful of cilantro, chopped
8 ounces pre-shredded coleslaw mix

Assembly

4 naan or lavash
Chopped cilantro

Directions

For the Chicken: Coat the insert of your slow cooker with nonstick cooking spray or a thin layer of neutral oil. Place into your slow cooker and turn to low.

Season the chicken with cumin, turmeric, coriander, ginger, garlic, salt, and pepper. Toss the seasoned chicken in the olive oil and transfer to the slow cooker. Add in the water and set the timer for 2 hours.

After the 2 hours at low are up, take the chicken out and place it on a cutting board. Allow to cool slightly, then shred. Add the chicken back into the slow cooker, add the lime zest and juice, and Greek yogurt, and toss to coat the chicken.

For the Slaw: In a large bowl, whisk together the mayonnaise, Greek yogurt, honey, zest, and juice from the lime, salt, and pepper.

Add in the coleslaw and cilantro and toss thoroughly. Chill for at least 1 hour before serving.

To Assemble: To assemble, pile the chicken and slaw onto each of the naan or lavash and sprinkle over the chopped cilantro. Fold the sandwich over in half and eat like a taco.

Cooking Note

Keep in mind that the cabbage in the coleslaw will release a lot of water as it sits in the dressing, so don't be too surprised if your dressing seems quite watery the next day. For this reason, the coleslaw is best eaten the same day, but it will keep in the fridge for about a week. Perhaps just drain some of the watery dressing that accumulates in the bottom of the bowl before serving any leftovers.