

Chicken Curry Wrap

Good for a change of pace.

Ingredients

1 cup dairy free sour cream	1/3 cup Neuman pineapple salsa
3 tablespoons curry powder	2 tablespoons chopped fresh cilantro
3 tablespoons lime juice, divided	2 tablespoons chopped fresh mint
2 Tablespoons cilantro chopped	1/4 teaspoon ground red pepper
4 skinless, boneless chicken breast halves	6 GF Tortillas - under bread section
1 ½ teaspoon dried minced garlic	cucumber sliced as thin spears
2 cups chopped peaches	lettuce
1 bunch finely chopped green onions	Cilantro

Combine dairy free sour cream, curry, garlic, cilantro and 1 tablespoon lime juice . Add sliced chicken and sauce to gallon freezer bag coat chicken. Seal and marinate in the refrigerator for 2 hours, turning occasionally. Combine remaining 2 tablespoons lime juice, peaches, salsa, and spices (through red pepper) in a bowl; toss gently. Cover and set aside.

Discard Marinade and cook chicken in electric skillet or on the grill

.Place chicken, chutney, a little cilantro, cucumbers, and lettuce in center of each tortilla.

Could do on a bun instead of tortilla if you want

<http://www.lincolntent.com/GFCF-Poultry.html>