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Chicken Fresh Spring Rolls

Ingredients:

1 large chicken breast, sliced
1/2 cup low-sodium soy sauce
1/4 cup rice vinegar
Sliced ginger
1 tbsp chopped garlic
2 tbsp Splenda brown sugar blend
Sriracha or chili paste (optional)
Rice paper
Lettuce
Shredded carrots
Bean sprouts
Cilantro or mint

Directions:

1. In a large Ziploc bag, mix soy sauce, rice vinegar, ginger, garlic, brown sugar blend, and Sriracha.
2. Add chicken to bag and marinate for at least half an hour.
3. Sauté chicken in greased pan until thoroughly cooked.
4. Meanwhile, prepare rice paper wrappers according to packing.
5. Lay the rice paper on a plate and arrange lettuce, shredded carrots, bean sprouts, and herbs.
6. Top with chicken and wrap burrito style.