

CHICKEN INASAL WRAP

Inasal ingredients:

2 lbs chicken thighs cut into serving pieces

Marinade ingredients:

2 tablespoons ginger, minced
2 tablespoons garlic, minced
 $\frac{3}{4}$ cup lemongrass, chopped
1 cup coconut vinegar
 $\frac{1}{2}$ cup lemon or calamansi juice
1 tablespoon salt
 $\frac{1}{4}$ cup brown sugar
1 cup lemon soda (softdrink)
 $\frac{1}{2}$ tablespoon ground black pepper



Basting Sauce ingredients:

3 tablespoons annatto oil (atsuete oil)
 $\frac{1}{2}$ cup butter, softened
 $\frac{1}{4}$ teaspoon salt
1 teaspoon calamansi juice

Wrap ingredients:

2 cups cooked rice
Spring onion
Lettuce (or baby mustard leaves)
Cucumber (julienned)
Tortilla wrap

1. Mix all marinade ingredients and marinate chicken thighs for 30 minutes.
2. Mix basting sauce ingredients.
3. Grill chicken while basting generous amounts of the annatto butter mixture
4. Sauté the cooked rice in the remaining annatto butter mixture.
5. Prepare the wrap ingredients (chopped chicken, cooked rice, lettuce, spring onion and cucumber) place on the tortilla wrap and roll like a burrito.

