

# Turkish Inspired Chicken Wraps

Yield- 6-8 wraps

## Ingredients

550 grams or 6 chicken thighs (boneless and skinless)	2 teaspoons coconut sugar
3 tablespoons fresh lemon juice	½ teaspoon cinnamon
3 tablespoons olive oil	1 teaspoon ground coriander
1 teaspoon garlic powder	½ teaspoon ground turmeric powder
1 teaspoon ground cumin	1 teaspoon salt
	½ teaspoon pepper

## Toppings and things

Creamy dill and cashew spread	Fresh mint leaves
Bubbies dill pickles	Chopped tomato
Chopped raw onion	Chopped cucumber
Hot sauce	Cassava tortillas ( <a href="#">recipe here</a> )

## Method

Add all of the marinade ingredients into an 8x8 inch pyrex dish and toss the chicken in the marinade, cover and marinate for 4 hrs or overnight.

Preheat oven to 375 degrees fahrenheit, take out the marinated chicken from the refrigerator, remove the lid and place a piece of foil over the dish. Bake the thighs in the marinade for 40-45 minutes.

Once the thighs are tender, at this point you can cool them down and keep them for the next day if you want to prepare ahead. If you are serving them the same day, after they have cooked in the oven, you will want to grill them to give them a nice crust to finish them off. Once they have been grilled, chop up the chicken and begin to build the most delicious wraps you will ever have. Start with the cashew spread and be one with your wrap my friends.

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