

## PERFECT PAIRINGS: WICKED THAI SOUP WITH A ROASTED CHICKEN WRAP



Total Time  
**MIN.**

Difficulty  
**EASY**

Yields  
**1**

Serving Size  
**SOUP AND SANDWICH**

Exotic Thai: The hint of sweet chili sauce and mint in the sandwich complement this aromatic Thai soup with lemongrass and coconut while pairing it with roasted chicken and julienned cucumber and carrot in a delicate wrap.

**Tip**

Serve Soup and Sandwich Together. Consider using turkey instead of chicken in the wrap.

INGREDIENTS	WEIGHT	MEASURE
CAMPBELL'S® VERVE® Wicked Thai Soup with Chicken		
Dempster's Whole Wheat Tortilla (10")	1 each	1 each
Roasted Chicken	4 oz	113 g
Carrots, cut julienne style	2 oz	57 g
Cucumber, cut julienne style	2 oz	57 g
Sweet Chili Sauce	1 tsp	5 mL

### INSTRUCTIONS

1. Prepare Soup according to product instructions.
2. Place chicken on the 10" tortilla.
3. Add the julienne style vegetables.
4. Top with sweet chili sauce.
5. Roll tightly and wrap with parchment paper.