



This Recipe Meets:



1 oz. eq.
whole grain*



2 oz. eq.
meat/meat
alternate

MorningStar
FARMS

Korean Crispy Chik'n Wrap

Serving Size: 1 Serving | Yields: 50 Servings

Ingredients

Measure

MorningStar Farms® Veggie Buffalo Wings CN Labeled

250 ea.

Korean BBQ Sauce

6 ¼ cups

10-inch Tortillas

50 ea.

Asian Cole Slaw Ingredients:

- Shredded Green Cabbage
- Chopped Red Cabbage
- Chopped Carrots
- Cilantro Leaves
- Sesame Oil
- Rice Vinegar
- Chopped Red Bell Pepper

8 cups
¾ cup
¾ cup
¾ cup
¾ cup
¾ cup
3 cups

Directions*

- Make the Asian Slaw Recipe:** **A.** Combine rice vinegar and sesame oil in a mixing bowl and beat with whisk until well mixed. **B.** Add coleslaw mix, red bell pepper, and cilantro. Stir until evenly coated. **C.** Cover mixture and refrigerate.
- Preheat oven to 350°F.
- Place *MorningStar Farms®* Whole Grain Buffalo Chik'n Wings in a single layer on a sheet pan. Heat for 10 to 12 minutes.
- Transfer heated chik'n wings to a steam table pan and cover.
- Place Korean BBQ sauce in a mixing bowl. Add heated chick'n wings and toss gently until evenly coated.
- Place whole grain tortillas on sheet pan and warm in oven for 1 to 2 minutes until soft and pliable.
- Assembly:** **A.** Place warm tortilla on preparation surface. **B.** Place ¼ cup Asian slaw in center of tortilla. **C.** Top 5 sauced chick'n wings. **D.** Fold sides of tortilla inward and roll tightly to form wrap.
- Serve immediately.

Item #	Distributor #	Product Description	Case
28989-10407		<i>MorningStar Farms®</i> Veggie Buffalo Wings, CN Labeled, Vegan	1ct./10lbs.

*Oven times may vary depending on oven type, temperature accuracy, and quantity of food. Times given are approximate. ©2026 Kellanova