

## Applebee's Wonton Chicken Tacos

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1lb. boneless skinless chicken breasts (sliced into small chunks)  
2 tablespoons olive oil  
4 tablespoons stir fry sauce  
8 tablespoons Asian toasted sesame dressing  
2 tablespoons soy sauce  
2 tablespoons teriyaki sauce  
1 cup coleslaw mix  
2 tablespoons Asian toasted sesame dressing  
10 wonton wrappers  
oil (for frying)  
4 tablespoons green onions (sliced)  
4 tablespoons cilantro (chopped)  
4 tablespoons red onion (diced)

In a bowl or sealable plastic bag. Combine stir fry sauce, Asian toasted sesame dressing, soy sauce, and teriyaki sauce. Add chicken and mix well with the sauce. Cover and refrigerate for 1 hour.

In a medium bowl toss coleslaw mix with 2 tablespoons of Asian sesame dressing. Set aside. Heat olive oil in a skillet over high heat. Add chicken with the marinade and stir fry until the chicken is fully cooked. Remove from the skillet and transfer to a bowl. Add about 1/2 inch of oil to the skillet over medium high. Fold the wonton wrappers into a triangle formation (imagine "taco") but do not seal. Use tongs to keep the wrapper open and fry one side at a time until golden brown. Drain on paper towels. To make tacos- place a small amount of the chicken mixture into the bottom of the fried wonton. Top with coleslaw mixture, green onion, cilantro and red onion.