



Asian Blackberry Chicken Wrap

Ingredients

- 2 tablespoons [Fustini's Asian Blackberry Balsamic Vinegar](#)
- 1 clove garlic, sliced thin
- 1 fresh ginger, sliced
- 2 scallions, sliced thin
- 2 tablespoons soy sauce
- 1/2 pint fresh blackberries
- 4 tablespoons [Fustini's Ginger Lime Agrodolce](#)
- 2 tablespoons [Fustini's Persian Lime olive oil](#)
- 3 chicken breasts, skinless, boneless
- spinach tortilla
- Creamy Asian Blackberry Dressing
- sliced romaine
- sliced water chestnuts or toasted cashews
- diced tomato
- fried rice noodles
- grated carrot
- zucchini, fine julienne
- fresh blackberries

Creamy Asian Blackberry Dressing

- 3-4 fresh blackberries
- 1 clove garlic
- 1 tablespoon [Fustini's Ginger and Honey Balsamic Vinegar](#)
- 2 tablespoons [Fustini's Asian Blackberry Balsamic Vinegar](#)
- 2 tablespoons [Pure Michigan honey](#)
- 1 teaspoon Soy Sauce
- 1/2 cup mayonnaise
- salt and pepper to taste

Directions

Step 1.

Whisk together balsamic, garlic, ginger, scallions, soy sauce, blackberries, agrodolce and olive oil. Add the chicken breasts, stir to coat well and marinate overnight or up to 3 days.

Prepare a hot grill. Grill chicken until an internal temperature of 165 degrees is achieved. Let rest five minutes then slice thinly against the grain. Place chicken slices in a tortilla along with any of the remaining ingredients.

Step 2. Creamy Asian Blackberry Dressing

Blend all ingredients together, season with salt and pepper and refrigerate until ready to use.