

Tunisian Chicken Collard Wraps with Hummus and Harissa Slaw

*This recipe and photography was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com or in her cookbook, *One Pan Whole Family*.*

Ingredients:

- 1/4 cup mayonnaise
- 1 tablespoon honey
- 2 teaspoon lime juice
- 1 teaspoon harissa
- Salt and freshly ground black pepper
- 2 cups very thinly sliced white cabbage, about 1/4 head
- 1 green onion, white and tender green parts, thinly sliced
- 1 tablespoon minced cilantro
- 6 to 8 large collard leaves
- 1 cup hummus
- 3 cups rotisserie chicken, shredded
- 2-oz goat cheese



Instructions:

1. Combine mayonnaise, honey, lime juice, harissa, a sprinkle of salt and a grind or two of pepper in a medium bowl. Stir in the cabbage, onion and cilantro and refrigerate until assembling wraps.
 2. Lay out the collard leaves on a work surface and cut out the bottom 2/3rds of the tough rib. You should have about 4 inches intact leaf at the tip.
 3. Lay the leaves good side down on a work surface, tip pointing to the left (west) and overlapping the cut middle where the ribs were cut out to close the gap. Spread a few tablespoons hummus down the middle the leaves north to south. This will act as glue to hold it all together.
 4. Lay down chicken on top of the hummus along with a sprinkle of goat cheese and a few tablespoons of the slaw.
 5. Roll the bottom of the leaf from your right side (east) over to cover the filling and then roll them up snugly halfway, fold in the ends and finish rolling to the tip which should enclose the cut part of the leaf. The ends don't always tuck in neatly and may pop back out. It's okay. They will just be a little messy to eat.
 6. Secure them with a toothpick, wrap individually in plastic and keep chilled until serving.
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