Thai Chicken Wrap with Spicy Peanut Sauce

For the Chicken salad:
1 ½ cups of shredded rotisserie chicken
2 Tablespoons chunky peanut butter
2 Tablespoons of sweet chili sauce
1 Tablespoon coconut milk
½ Tablespoon soy sauce
1 Tablespoon sesame oil
1 Tablespoon rice vinegar
½ tablespoon Sriracha sauce
1 Tablespoon cilantro

For the wrap:
1 whole grain wrap
¼ cup Thai Chicken Salad
¼ English cucumber
2 Tablespoons shredded carrots
1 Tablespoon mint
1 Tablespoon cilantro
Red pepper to taste
Toasted sesame seeds

Directions:
1. Whisk together the all salad ingredients except the chicken; add chicken and combine. Set aside.
2. For the wrap, add Thai Chicken salad to wrap and top with cucumber, carrot, mint, cilantro, and extra Sriracha if desired. Top with toasted sesame seeds and wrap sandwich for picnic. Wrap in individual servings in tin foil. Enjoy!
**Iced Melon Tea with Fresh Mint**

2 cups water  
12 fresh mint leaves, 3-4 chopped leaves for garnish  
4 individual green tea bags  
1/4 cup sugar or honey  
3-1/2 cups diced honeydew melon, save 1 cup of melon balls for garnish  
1-1/2 cups ice cubes  
Additional ice cubes  
Toothpicks

**Directions:**
In a large saucepan, bring water to a boil. Remove from the heat; add mint and tea bags. Cover and steep for 3-5 minutes. Discard mint and tea bags. Stir in the sugar or honey.
In a blender, process honeydew until blended. Add 1-1/2 cups ice and tea; process until blended. Serve over additional ice.
Garnish with chopped mint and a melon ball on toothpick. Enjoy!

**Cucumber Watermelon Bites**

**For the vinaigrette:**

½ cup olive oil  
½ cup minced fresh mint  
3 Tablespoons fresh lime juice  
1 Tablespoon honey  
1 teaspoon Dijon mustard  
Salt and pepper to taste
**For Bites:**

32 slices of cucumber, ¼ inch thick

32 cubes of watermelon, 1 inch

32 cubes of feta cheese

**Directions:**

For vinaigrette, whisk together oil mint, lime juice, honey and mustard; season with salt and pepper.

For the bites, toss cucumber with half of the vinaigrette. Skewer cucumber, watermelon and feta with toothpicks; drizzle with remaining vinaigrette.