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Mu Shu Chicken Wraps

- 1 Onion, diced
- 1 1/2-2 pounds boneless, skinless chicken thighs
- Salt and pepper to taste
- 1 Cup hoisin sauce
- 2 Tbsp honey
- 1/4 Tsp ground ginger
- 1 12-ounce bag broccoli coleslaw mix (we used Mann's brand), or other toppings
- Flour tortillas or flatbread

- 1) 1 Place the diced onion in the slow cooker. Season the chicken with salt and pepper, place it on top of the onions, and cook on low for 4 to 5 hours or until the meat pulls apart easily with a fork.
- 2) 2 With a slotted spoon, transfer the chicken and onions to a medium bowl and shred the meat.
- 3) 3 In a small bowl, mix together the hoisin sauce, honey, and ginger, then stir the mixture into the shredded chicken and onion.
- 4) 4 Place a small handful of broccoli slaw on a warm tortilla, add several spoonfuls of the chicken mixture, and roll up.

Makes 6 to 8 rolls.

