

Buffalo Chicken Pita

Makes enough sauce for about 2-3 pitas. I was cooking for myself so didn't go overboard with measurements.

Faux-Chicken of choice
Pita bread
Sauce (see recipe below)
Lettuce & tomato

Make faux-chicken according to package directions. Allow to cool slightly outside of oven to make breading crispier.

Pita

If you have the same problem I do with pesky pita bread being stiff and not flexible, wrap it in a wet paper towel - or better yet - just wet the damn pita. Don't plunge it into a bucket of water, but using wet hands, just wet the damn thing and shove it in the toaster oven for a few minutes to soften in. Then you can fold it in half, shove it back in the toaster oven and it will get a little crispier in the desired shape.

Sauce

1/3 c Vegan butter
1/4 c Louisiana hot sauce
1 tsp apple cider vinegar
1 tsp agave nectar
1 clove minced garlic
1/4 tsp pepper
1/4 tsp paprika
1/4 tsp cayenne or more to taste. The hotter you like it, the more you dump in!
1/2 tsp arrowroot powder



Melt butter in sauce pan over medium heat. Add hot sauce, vinegar, agave, garlic, and spices. Whisk over medium heat until well blended. Turn heat down a little bit to medium-low and add arrowroot powder. Whisk for about 3-5 minutes until sauce thickens a little. Turn heat off and allow to thicken just a tad more.

Now throw your slightly cooled chicken into the sauce and toss to coat. Shove that in the pita with lettuce and tomato and add more sauce if you have dreams like I do of bathing in it.

Make it a meal and serve it up with sweet potato fries. Bon Appetit!