



Tuscan chicken salad wrap

Ingredients:

22 oz. Tyson® All-Natural* Pulled Chicken
10 Receta de Oro® 9" Reduced Sodium, Sundried Tomato Basil Flour Tortilla,
1 1/2 cups Mayonnaise, light
3 Tbsp + 1 tsp Italian Seasoning
1 1/2 cups Cherry Tomatoes, oven roasted
10 leaves Green Leaf Lettuce

Directions:

1. Thaw pulled chicken
2. Sliced Cherry Tomatoes in half and place on parchment lined sheet tray, lightly spray with cooking spray, and roast at 375F for 10-15 minutes.
3. Let roasted tomatoes cool to room temperature. Can store under refrigeration until ready to serve.
4. In large mixing bowl, combine Thawed Pulled Chicken, Italian Seasoning add Mayonnaise until thoroughly combined. Hold under refrigeration until ready to serve

To Build Wraps:

1. Lay tortilla flat and place leaf lettuce down the center
2. Using a #30 scoop, place chicken salad in the center of the lettuce and spread to the edges of the lettuce
3. Top chicken salad with 1/8 cup of roasted tomatoes
4. Fold in the ends of the tortilla then roll tightly and serve

Recipe and photo courtesy of Tyson