

CHICKEN RANCH WRAPS

ZEST & PEEL RECIPE

YIELDS: 12 WRAPS (24 HALVES)

INGREDIENTS

12 LARGE FLOUR TORTILLAS

RANCH DRESSING (SEE RECIPE IN DRESSINGS OR GET LARGE HIDDEN VALLEY RANCH)

3 LB FROZEN TYSON BREADED CHICKEN BREAST TENDERS (COOKED & CHOPPED TO BITE SIZE)

OR PRECOOKED ROTISSERIE CHICKEN (SHREDDED)

2 LB. COLBY JACK CHEESE - SHREDDED

1 ROMAINE OR ICEBURG LETTUCE - CHOPPED SMALL

1 LARGE CONTAINER OF CHERRY TOMATOES - HALVED

2 LB. BACON - COOKED & CHOPPED

4-6 AVOCADOS - DICED

DIRECTIONS

1. PREPARE ALL INGREDIENTS AND PLACE INTO AN ASSEMBLY LINE
(RANCH/CHICKEN/CHEESE/BACON/LETTUCE/TOMATO/AVOCADO)
2. WARM TORTILLAS SLIGHTLY (WRAP IN CLEAN KITCHEN TOWEL AND HEAT IN MICROWAVE) SO AS NOT TO RIP WHEN FOLDING.
3. LAY OUT YOUR TORTILLAS AND SPREAD THE RANCH DRESSING ONTO THEM.
4. ADD REMAINING INGREDIENTS & FOLD LIKE A BURRITO (FOLD BOTH ENDS IN, THEN ROLL)
5. CUT WRAP AT AN ANGLE.
6. SERVE 1/2 WRAP WITH TORTILLA CHIPS & FRESH FRUIT.