

California Club Chicken Wraps



“All I can say is YUM! This is not your average chicken wrap.”

Total Time: 16 mins. Yields: 2 servings

INGREDIENTS:

Chipotle Mayonnaise:

- ½ cup mayonnaise
- ½ cup plain yogurt
- 2 chipotle chiles in adobo sauce, finely chopped

Wraps:

- 2 large spinach tortillas
- ½ cup shredded lettuce, or to taste
- 1 ½ cups shredded Monterey Jack cheese
- 1 Haas avocado - peeled, pitted, and diced
- 4 slices cooked bacon, chopped
- 1 red onion, finely chopped
- 1 tomato, chopped
- 2 cooked chicken breasts, cut into chunks

DIRECTIONS:

1. Whisk mayonnaise, yogurt, and chipotle chiles together in a bowl.
2. Cook tortillas in the microwave until warm and pliable, about 30 seconds.
3. Spread 1 tablespoon chipotle mayonnaise down the center of each tortilla. Spread 1/2 of the lettuce, 1/2 of the Monterey Jack cheese, 1/2 of the avocado, 1/2 of the bacon, 1/2 of the red onion, 1/2 of the tomato, and 1/2 of the chicken, respectively, in the center of each tortilla. Fold opposing edges of tortilla to overlap the filling. Roll 1 of the opposing edges around the filling into a wrap.

<https://www.allrecipes.com/recipe/236197/california-club-chicken-wraps/>