

Simple Sweet and Spicy Chicken Wraps

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

These spicy chicken wraps have a creamy sauce made with mayo honey and cucumber to create an easy summer meal that will rock your taste buds

Ingredients

- - ½ cup mayonnaise - ¼ cup finely chopped seedless cucumber - 1 tablespoon honey - ½ teaspoon cayenne pepper - ground black pepper to taste - 2 tablespoons olive oil - 1 ½ pounds skinless
- boneless chicken breast halves - cut into thin strips - 1 cup thick and chunky salsa - 1 tablespoon honey - ½ teaspoon cayenne pepper - 8 (10 inch) flour tortillas - 1 (10 ounce) bag baby spinach leaves

Instructions

1. Make the sauce: Mix mayonnaise
2. cucumber
3. honey
4. cayenne pepper
5. and black pepper together in a bowl until smooth. Cover and refrigerate until needed. Make the wraps: Heat olive oil in a skillet on medium-high heat. Add chicken strips; cook and stir until they start to turn golden and are no longer pink in the middle
6. about 8 minutes. Stir in salsa
7. honey
8. and cayenne pepper. Reduce the heat to medium-low; simmer
9. stirring occasionally
10. until flavors have blended
11. about 5 minutes. Stack tortillas
12. 4 at a time
13. in a microwave oven and heat until warm and pliable
14. 20 to 30 seconds per batch. Spread each tortilla with 1 tablespoon mayonnaise-cucumber sauce
15. top with a layer of spinach
16. and arrange about 1/2 cup of the chicken mixture on top. Fold the bottom of each tortilla up about 2 inches
17. and start rolling from the right side. When wrap is halfway rolled
18. fold the top of the tortilla down
19. enclosing the filling
20. and continue rolling to make a tight
21. compact cylinder. Alberta Rose