



California Club Chicken Wraps

Oscar · 28/09/2024



Prep Time

16 mins

Difficult

Medium

Servings

2

Description

I work in a corporate office and our cafe has a wrap station every Friday I got hooked on the California club chicken wraps so I watched closely and finally made my own version at home They are so delicious

Ingredients

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

Instructions

1. Whisk mayonnaise
2. yogurt
3. and chipotle chiles together in a bowl. Cook tortillas in the microwave until warm and pliable
4. about 30 seconds. Spread 1 tablespoon chipotle mayonnaise down the center of each tortilla. Spread 1/2 of the lettuce
5. 1/2 of the Monterey Jack cheese
6. 1/2 of the avocado
7. 1/2 of the bacon
8. 1/2 of the red onion
9. 1/2 of the tomato
10. and 1/2 of the chicken
11. respectively
12. 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. Tips If desired
13. place wrap in a panini maker for 1 to 2 minutes
14. or until wrap has grill marks and cheese is slightly melted. Try with chipotle ranch sauce. Substitute 1/2 cup ranch dressing for mayonnaise to make chipotle ranch sauce. Nutrition: The nutrition data for this recipe includes the full amount of the chipotle mayonnaise ingredients. The actual amount of mayonnaise consumed will vary.