Chicken Caesar Wrap

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| Cooking Principle: Poultry, Sandwich Preparation |
| Time: 15-20 min |
| Temp: medium-low |

Ingredients:

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| **Salad** | **Dressing** |
| 250g chicken breast | ½ clove garlic, minced |
| 10 mL mixed dried herbs | 5 mL Dijon mustard |
| (parsley, basil, oregano, etc.) | 5 mL vinegar |
| Pinch of salt | Pinch salt and pepper |
| ½ slice bacon | 15 ml mayonnaise |
| 60 mL parmesan cheese | 1 mL lemon juice |
| 2-4 leaves of Romaine Lettuce |  |
| (depending on the size) |  |
| 2 tortillas |  |
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Method:

**Salad:**

1. Self- preparation – hair, aprons, wash hands.
2. Cook bacon in a small skillet over medium heat to desired doneness. Remove from pan and place on a clean cutting board. Cut cooked bacon into bacon bits and place in a custard cup and set aside for later.
3. Rub chicken breast with herb mixture and salt.
4. Cut chicken breast into thin strips or bite sized pieces; cook chicken in same pan as the bacon and fry chicken until golden brown. Set aside.
5. Wash lettuce leaves in a colander and allow to drain. Place on a paper towel and blot dry to remove the remaining water.
6. Tear lettuce into bite sized pieces and place into a medium mixing bowl. Add prepared chicken and bacon bits.
7. Prepare the dressing. In a small mixing bowl, whisk together all of the ingredients until thoroughly combined.
8. Pour over salad in the mixing bowl and toss to coat all of the salad.
9. Warm tortillas slightly by placing on a large place between two damp paper towels. Microwave on high for about 10 seconds. This will allow you to roll them easier.
10. Assemble your wrap; place half of the chicken Caesar filling down the middle of the tortilla; sprinkle with ½ of the parmesan cheese.
11. Fold over the two ends and roll tightly.
12. Place seam side down onto a cutting board and cut in half on the diagonal.
13. Repeat for the remaining tortilla.
14. Serve immediately.

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| **Standards:**  Lettuce torn to bite-sized pieces,  Chicken cut into even pieces, and not pink  Salad evenly dressed  Wrapped tightly so filling is not falling out | **Equipment on Tray:** |