



Moroccan Chicken Wrap

Prep time: Cook Time: Servings: 1

Mediterranean,Entrees,Better For You,Wraps,Casual Dining,FSR/QSR,Catering,Grab & Go,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 12" Spinach Herb Wrap	10251		
Fresh Mint		chiffonade	1/2 Tbsp.
Yogurt			1 Tbsp.
Madras Curry Powder			1/2 tsp.
Couscous		steamed, heated	1/4 cup
Soy Nuts		unsalted, roasted	1 Tbsp.
Golden Raisins			1 Tbsp.
Mixed Greens		(Mesclun Salad)	1/4 cup
Boneless Skinless Chicken Breast		small dice, heated	4 Oz.



Instructions

1. Cut the Mission® Spinach Herb Wrap in half.
2. Warm half the wrap for serving.
3. Combine mint, yogurt and curry powder. Evenly spread over entire tortilla.
4. Place couscous in the center of the tortilla.
5. Top with soy nuts and raisins.
6. Top with mixed greens.
7. Top with chicken.
8. With the rounded wrap side facing you (straight end at the top) fold the bottom ¼ of the wrap upwards, roll the right side edge over and across to the left side; creating an open ended wrap.
9. Serve.

