

# **Green Goddess Chicken Salad Wrap**

Prep time: Cook Time: Servings: 1

Better For You, Entrees, Smart Hearty Grains, FSR/QSR, Casual Dining, Catering, Grab & Go

#### **Ingredients**

INGREDIENT	CODE	PREP	QUANTITY
Mission® 10" Smart Hearty Grains™ Tortilla	47088	warm	1 Each
Pulled Chicken			1/2 cup
Avocado		diced	1/2 Each
Green Goddess Dressing		See Related Recipe	2 Fl. Oz.
Broccoli Slaw			1/4 cup
Grape Tomatoes			

#### **Instructions**

- 1. Combine pulled chicken, avocado, Green Goddess Salad Dressing, broccoli slaw, and grape tomatoes in a mixing bowl and stir to combine and marry the flavors.
- 2. Place chicken salad mixture in the center of a Smart Hearty Grains Tortilla and wrap.
- 3. Cut on a bias and serve with extra Green Goddess Salad Dressing for dipping.



# **Green Goddess Dressing**

Prep time: Cook Time: Servings: Yields approximately 2  $\frac{1}{2}$  cups

# Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Greek Yogurt			1 cup
Mayonnaise		reduced fat	1 cup
Dijon Mustard			1 Tbsp.
Italian parsley leaves			3/4 cup
Cilantro leaves		with stems	3/4 cup
Garlic		minced	1 tsp
Chives		chopped	1/4 cup
Fresh tarragon leaves			1/4 cup
Preserved lemon		diced	1/4 Each
Anchovy filets			2 Each

### **Instructions**

- 1. Add all ingredients into blender and blitz until combined.
- 2. Store refrigerated until use, up to 5 days.