



Cajun Buffalo Chicken Wrap

Buffalo glazed oven roasted chicken strips served in a cold wrap with Cajun remoulade sauce and shredded romaine lettuce.

Servings: 10 Chicken Wraps (1 per serving)

Ingredients	Amount	Amount
Tyson® Dark Meat Strips, with grill marks #16702-928	28.50 oz.	8 C
Buffalo Wing Sauce	4.40 oz.	½ C
#23999-621, Mexican Original® 9" Whole Grain Rich Reduced Sodium Flour Tortillas		10 ea.
Cajun Remoulade Sauce (see sub-recipe)	9.80 oz.	1 C
Romaine Lettuce Leaves, shredded	6 oz.	5 C

DIRECTIONS:

1. Prepare the Cajun Remoulade Sauce by following the provided sub-recipe.
2. Mix the frozen chicken strips and the buffalo wing sauce in a bowl. Transfer the sauced chicken to a sheet pan lined with parchment paper that has been coated in non-stick cooking spray.
3. Heat the pan of sauced chicken uncovered in a preheated 350°F convection oven for 10-14 minutes or until the minimum internal temperature reaches 165°F. Chill the chicken uncovered in the refrigerator until the maximum internal temperature reaches 40°F.
4. Hold the thawed whole grain tortillas covered in a hot box at 145°F for 30-45 minutes.
5. To build the chicken wraps evenly spread 1½-tablespoons of the prepared Cajun Remoulade Sauce down the middle of each tortilla. Next portion a ½-cup of the chilled buffalo glazed chicken down the middle of each tortilla atop the sauce. Top the chicken with a ½-cup of the shredded romaine lettuce. Roll up each tortilla burrito-style and serve immediately. One Cajun Buffalo Chicken Wrap per serving.

TYSON® PRODUCTS USED:

#16702-928, Tyson® Dark Meat Strips, with grill marks

#23999-621, Mexican Original® 9" Whole Grain Rich Reduced Sodium Flour Tortillas

Cajun Remoulade Sauce

Cajun Buffalo Chicken Wrap

Yield: 1-cup (approximately 9.80-ounces)

Ingredients	Amount	Amount
Sour Cream	5 oz.	½ C
Mayonnaise, light	3.15 oz.	3/8 C
Lemon Juice, bottled	1 oz.	2 Tbsp.
Tomato Paste	0.45 oz.	1 Tbsp.
Granulated Garlic		1 ½ tsp
Dijon Mustard	0.25 oz.	1 tsp
Ground Paprika, mild		1 tsp
Dried Parsley Flakes		½ tsp
Ground Black Pepper		¼ tsp
Dried Thyme Leaves		¼ tsp
Onion Powder		¼ tsp
Ground Cayenne Pepper		1/8 tsp

DIRECTIONS:

1. Combine all the ingredients in a mixing bowl and whisk together until thoroughly combined. Hold the prepared Cajun Remoulade Sauce covered under refrigeration at 38°F for a minimum of 30-minutes.

SKU Number: 16702-928

CN Portion	2.85 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	140
Total Fat (g)	7.00
Saturated Fat (g)	2.00
Sodium (mg)	230
Carbs (g)	2
Protein (g)	19



Sku Number: 23999-621

CN Portion	1 tortilla
M/MA (oz)	0.00
Grain (oz)	2.00
Vegetable (oz)	0.00
Calories	170
Total Fat (g)	4.00
Saturated Fat (g)	1.50
Sodium (mg)	210
Carbs (g)	27
Protein (g)	6

