



Grilled Chimichurri Chicken Wrap

Grilled chicken filet served in a cold whole grain wrap with a zesty chimichurri mayo, tender baby spinach and slow roasted red onions.

Servings: 10 chicken wraps (1 per serving)

Ingredients	Amount	Amount
Tyson® Grilled Chicken Filets, thawed, cut in half long-ways #70322-928	20 half ea.	10 ea.
Whole Grain Tortillas, 9", thawed		10 ea.
Chimichurri Mayo (see sub-recipe)	8.20 oz.	15 Tbsp.
Slow Roasted Red Onions (see sub-recipe)	5 oz.	50 rings
Baby Spinach Leaves, fresh	6.50 oz.	5 C packed

DIRECTIONS:

1. Hold the thawed tortillas in a hot box at 145°F for 30-45 minutes prior to using so they are soft and pliable.
2. To build the chicken wraps layout the tortillas on a sanitized work surface. Evenly spread 1½-tablespoons of the prepared chimichurri mayo down the middle of each tortilla. Top the mayo with 5-rings each of the slow roasted red onions, and then top the red onions with 2-half pieces each of the grilled chicken filets (1 filet total per wrap), off-setting them so they run the length of the tortilla. Top the chicken with ½-cup of packed baby spinach. Roll each tortilla up burrito-style, closing both ends. Hold the built chicken wraps covered under refrigeration at 38°F until ready to serve. One Grilled Chimichurri Chicken Wrap per serving.

TYSON® PRODUCTS USED:

#70322-928, Tyson® Grilled Made with Whole Muscle Filet

Chimichurri Mayo

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Yield: 15-tablespoons (approximately 8.20 oz.)

Ingredients	Amount	Amount
Cilantro Leaves, fresh	1.20 oz.	1 ½ C packed
Italian Parsley Leaves, fresh	1.20 oz.	1 ½ C packed
Mayonnaise, low-fat	4 oz.	½ C
Red Wine Vinegar	0.75 oz.	1 ½ Tbsp.
Lime Juice, bottled	0.75 oz.	1 ½ Tbsp.
Garlic, fresh, finely minced	0.30 oz.	½ Tbsp.
Dried Oregano, whole		½ tsp
Ground Black Pepper		½ tsp

DIRECTIONS:

1. Finely mince the cilantro and parsley leaves. Combine the minced cilantro and parsley in a small mixing bowl along with the rest of the ingredients and whisk together until thoroughly combined.
2. Alternatively, combine the cilantro and parsley leaves in a food processor and quickly process just until the herbs are finely minced. If necessary drain the minced cilantro and parsley, and then combine it in a small mixing bowl with the rest of the ingredients and whisk together until thoroughly combined. Hold the prepared mayo covered under refrigeration at 38°F until ready to use.

Slow Roasted Red Onions

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Yield: 50-rings each (approximately 5 oz.)

Ingredients	Amount
Red Onions, fresh, cut into ½" thick rings	50 rings ea.

DIRECTIONS:

1. Arrange the red onion rings in a single layer in a hotel pan lined with parchment paper and cover the pan tightly with aluminum foil. Roast the covered pan of onions in a preheated 350°F convection oven for 50-60 minutes, stirring halfway through roasting, until the onions are cooked down and softened.
2. Chill the slow roasted red onions under refrigeration at 38°F. Once the onions are cold hold them covered under refrigeration at 38°F until ready to use.

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CN Portion	1 piece
M/MA (oz)	2.50
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	120
Total Fat (g)	2.50

Saturated Fat (g)	0.50
Sodium (mg)	320
Carbs (g)	1
Protein (g)	22

