



Baja Pulled CHICKEN WRAP

Tender un-sauce pulled chicken served with a roasted jalapeno and cucumber ranch slaw, finished with fresh diced tomato and cilantro. Served on a Whole Grain Cheese and jalapeno

tortilla.

Servings: 10 wraps (1 per serving)

Ingredients	Amount	Amount
Tyson® #46021-928 FC 100% All-Natural Low Sodium Pulled Reverse Blend Chicken	2.5oz	1 ¾lb
Roasted Jalapeno and cucumber slaw	2.5oz	2.4lbs
Tomato	.5oz	2.5C
Cilantro Fresh	1 tbsp	
Mexican Original® 24000-621 WG Jalapeno Tortilla		1

DIRECTIONS:

1. Heat thawed Pulled Chicken, Place in oven at 350 for five minutes, Stir and let cool.
2. Place 2.5 oz of pulled chicken on the center of the 9” tortilla, top with 2.5 oz. of roasted jalapeno Cucumber Slaw. Wrap, cut and serve Chilled.

TYSON® PRODUCTS USED:

Tyson® #46021-928 FC 100% All-Natural Low Sodium Pulled Reverse Blend Chicken

Roasted Jalapeno cucumber slaw

Baja wrap

Yield
: 10 (approximately 3oz per serving)

Ingredients	Amount	Amount
Cole slaw Only Cabbage	2.5 c	1.5lb

Roasted Jalapeno	3pc	1/2c
Seeded half-moon Cut Cucumber	1 -1/4 c	10 oz.
Ranch dressing	11oz	1.5 c

DIRECTIONS:

1. In a steel mixing bowl add cut cucumber to slaw mix, mince cooled roasted jalapeno and Ranch dressing. Mix together then chill for at least an hour
2. Serve

Roasted Jalapeno

Yield

: 10 (approximately 3oz per serving)

Ingredients	Amount	Amount
Jalapeno	3	1/2c

DIRECTIONS:

1. Lay Jalapeno on sprayed pan. Cook for 10 minutes on 350°. Pull from oven and let cool.
2. Remove stems and mince.

SKU Number: 46021-928

CN Portion	2.2 oz.
M/MA (oz)	2.00
Grain (oz)	0.00
Vegetable (oz)	0.00
Calories	100
Total Fat (g)	4.00
Saturated Fat (g)	1.00
Sodium (mg)	90
Carbs (g)	1
Protein (g)	14

