



## **Spicy Buffalo Ranch Chicken Wrap**

Spicy buffalo glazed oven roasted chicken loaded into a whole grain tortilla with a fresh 'n crunchy celery ranch slaw.

*Servings: 10 Chicken Wraps (1 per serving)*

<b>Ingredients</b>	<b>Amount</b>	<b>Amount</b>
Tyson® Grilled Chicken Filets, thawed #70322-928		10 ea.
All-Purpose Flour	1.60 oz.	? C
Buffalo Wing Sauce	5.50 oz.	? C
Mexican Original® 9" Whole Grain Tortillas, thawed		10 ea.
Celery Ranch Slaw (see sub-recipe)	37 oz.	5 C

### **DIRECTIONS:**

1. Prepare the Celery Ranch Slaw the day of service by following the provided sub-recipe.
2. Arrange the all-purpose flour and buffalo wing sauce into separate bowls. Cut the thawed grilled chicken filets in half long ways to yield two equal-sized half pieces. Glaze each halved chicken filet by dredging each one in the bowl of all-purpose flour, knocking any excess flour off, and then dredging each floured filet halve in the bowl of buffalo wing sauce.
3. Place the glazed chicken filets on a sheet pan lined with parchment paper that has been coated in non-stick cooking spray. Heat the pan of chicken filets uncovered in a preheated 350°F convection oven for 8-10 minutes or until the internal temperature reaches 165°F and the glaze has set on the chicken.
4. Hold the thawed whole grain tortillas covered in a hot box at 145°F for 30-45 min until soft.
5. Arrange 2 half-pieces of the heated buffalo glazed chicken filet halves side-by-side long ways down the middle of each tortilla. Top the chicken with a ½-cup of the prepared Celery Ranch Slaw. Roll up each tortilla burrito-style, closing both ends and serve immediately. One Spicy Buffalo Ranch Chicken Wrap per serving.

### **TYSON® PRODUCTS USED:**

#70322-928, Tyson Grilled Made with Whole Muscle Filet, 2.21-oz

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

## **Celery Ranch Slaw**

Spicy Buffalo Ranch Chicken Wrap

Yield: 5-cups (approximately 37 oz.)

Ingredients	Amount	Amount
Cole Slaw Veggie Mix, commercially prepared	19.80 oz.	2 qts.
Celery, fresh, cut into a ¼” thick slices	7.70 oz.	2 C
Ranch Dressing, light	6.70 oz.	¾ C
Cider Vinegar	2 oz.	¼ C
Buffalo Wing Sauce	1.10 oz.	? C
Granulated Sugar	0.30 oz.	2 tsp
Granulated Garlic		1 tsp
Ground Black Pepper		½ tsp

**DIRECTIONS:**

1. Combine all the ingredients in a mixing bowl and gently mix together until thoroughly combined. Hold the prepared Celery Ranch Slaw covered under refrigeration at 38°F for a minimum of 30-minutes to allow the flavors to fully develop and blossom. Partially drain the slaw just prior to using.

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CN Portion	3 pieces
M/MA (oz)	2.00
Grain (oz)	1.00
Vegetable (oz)	0.00
Calories	260
Total Fat (g)	15.00
Saturated Fat (g)	2.50
Sodium (mg)	390
Carbs (g)	17
Protein (g)	15

