

# Chicken Caesar Wrap

## INGREDIENTS

4 tortilla wraps

## CHICKEN MIX

2 poached chicken breasts, thinly sliced

1 bunch spring onions, thinly sliced

4tbsp Caesar dressing

4 tbsp grated parmesan

1 lemon , juice

1 tsp LoSalt

8 rashers of thin sliced bacon

100g baby spinach



## METHOD

1. In a hot pan, toast the tortilla's for 2 min each side till they begin to firm up. Put to one side
2. To make the chicken mix, put the chicken into a bowl with the spring onions, dressing, parmesan,lemon juice and LoSalt. Mix together and put
3. Grill the bacon till crispy, rest on kitchen paper to take away excess fat and break up into pieces.
4. To assemble the wraps, Take one wrap, in the centre of the wrap spread out  $\frac{1}{4}$  of the chicken mix, then lay on top  $\frac{1}{4}$  of the bacon  $\frac{1}{4}$  of the spinach. Roll the wrap up tightly and cut in half.

**Serves 4**

**RECIPE BY:**  
CHEF JAMES FISHER