

# Chicken Cucumber Wraps

- Prep Time: 25 minutes
- Cook Time: 15 minutes
- Total Time: 40 minutes
- Servings: 8

## Ingredients:

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- 1 22-ounce package Kirkwood Grilled Chicken Strips
  - 1/2 cup Burman's Mayonnaise
  - 1/4 cup teriyaki sauce
  - 1/2 teaspoon Stonemill Crushed Red Pepper
  - 8 El Milagro Flour Tortillas
  - 1 cucumber (or 3-4 baby cucumbers), cut into thin slices
  - 1 red bell pepper, julienned
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## Directions:

1. Preheat oven to 375°. Place chicken on a baking sheet and bake for 12-14 minutes.
2. In a small bowl, combine mayonnaise, teriyaki sauce and crushed red pepper. Set aside.
3. Warm tortillas in microwave or toast one at a time in a dry pan on the stovetop. Wrap in a kitchen towel to keep warm until ready to assemble wraps.
4. To assemble, lay tortillas on a flat surface. Spread with a thin layer of sauce. Divide cucumber and red pepper slices evenly over each tortilla. Top with cooked chicken strips.
5. Wrap tightly and slice diagonally to serve.



Recipe Courtesy of:  
ALDI Test Kitchen