



Mediterranean Chicken Wraps

Prepared by Stacey Borgmann in our indoor kitchen at Kallion Ranch 60' model.

Bursting with flavors, this recipe is the perfect quick, weeknight dinner. Leftovers make the greatest lunch.

Serves

10 - 12

Prep Time

30m

Cook Time

30m

Difficulty

Easy

Ingredients:

- | | | | |
|--------|--|-------|---|
| 1 | rotisserie chicken, all meat removed and torn into bite sized pieces | 1 tsp | salt |
| 1 | cucumber, seeded and chopped | | Juice of 2 lemons |
| 2 C | cherry tomatoes, chopped | | Pepper, to taste (about 1/2 teaspoon) |
| 1 jar | kalamata olives, pitted and chopped | | 1 container Feta cheese, crumbled |
| 1 tbsp | dried oregano | | 1 container hummus |
| 1 tbsp | red pepper flakes | | 1 package large tortillas to use as wraps |

Directions:

Mix all ingredients except hummus and tortillas into a very large bowl. Stir well. Let it sit in the refrigerator so the flavors can combine.

To assemble, place a large spoonful of hummus on one end of the tortilla and spread it out. Place several spoonful of the Mediterranean Chicken mixture in the middle of the tortilla and roll up, using the hummus as glue to keep it together. You can opt to not use a tortilla and place this over lettuce instead.

This will last in the refrigerator for up to 3 days.