

Ingredients:

- 10-12 oz Shredded roasted chicken (a couple of handfuls)
- 8 oz. Shredded cheddar or Mexican blend cheese
- 8 oz. can Tomato sauce
- Shredded cabbage – about 2 handfuls
- 1-2 chopped chipotle peppers in adobo sauce and a small spoonful of the sauce - depending on how spicy you like it.
- Tortilla wraps – small 6” size
- Extra Virgin Olive Oil

Directions:

1. Preheat oven to 350°
2. Combine chicken, cheese, tomato sauce, cabbage, peppers.
3. Spoon onto the wrap, fold into a burrito (see below illustration).
4. Place seam side down on a slightly oiled baking surface, to avoid sticking.
5. Brush all over the tops with a little oil to avoid them drying out and cover with foil.
6. Bake in the oven (I use my toaster oven) for about 20 minutes to melt cheese and heat up filling, uncover for another 5 minutes if needed or to lightly brown.

