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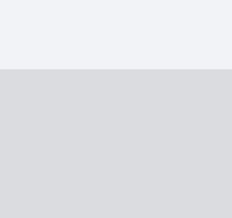
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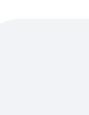
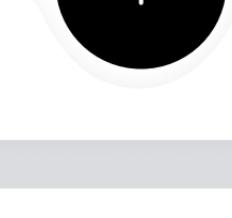
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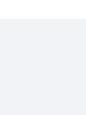
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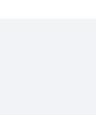
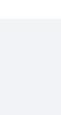
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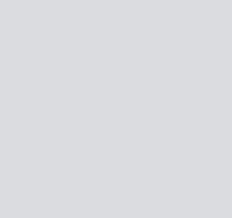
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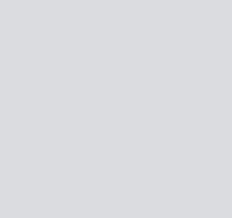
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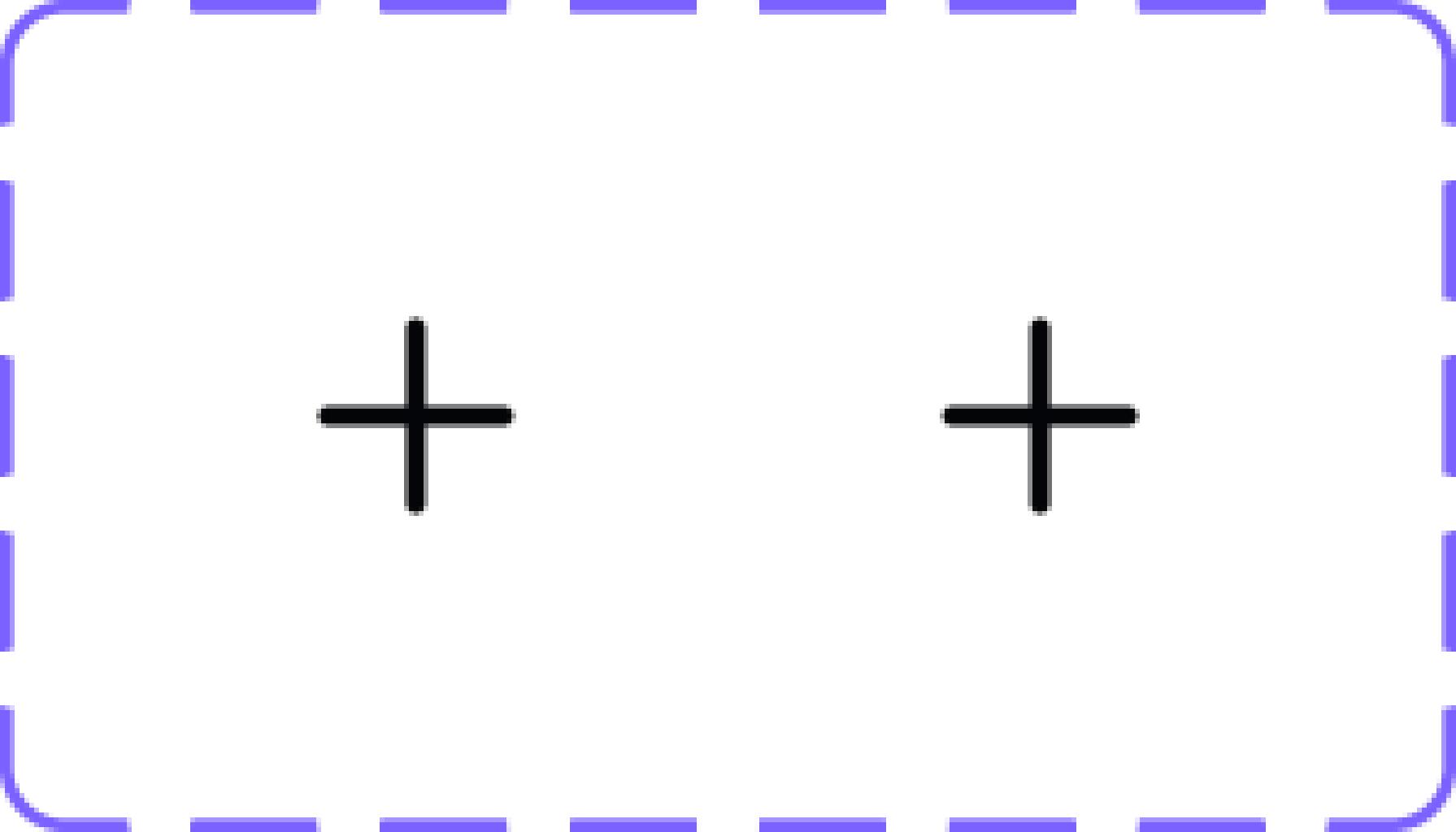
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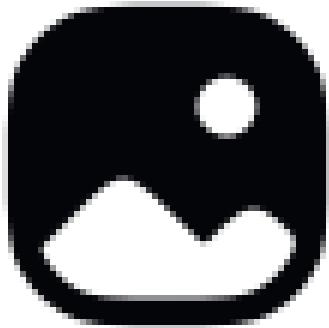


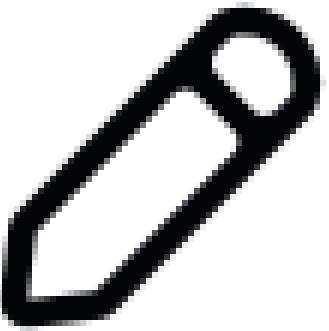
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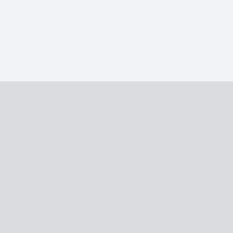
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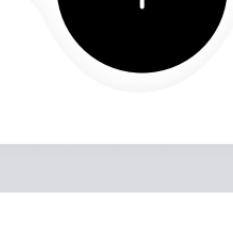
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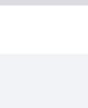
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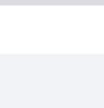
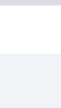
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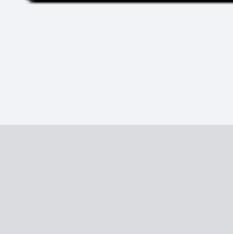
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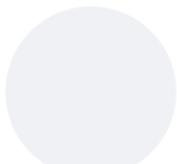


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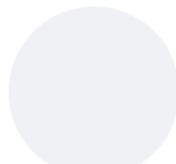


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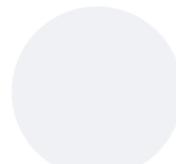
Common Ingredients



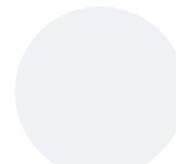
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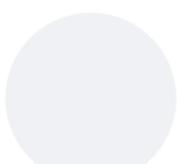
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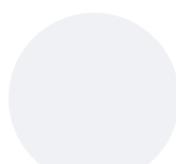
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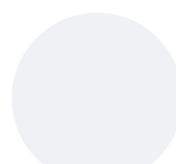
Beef



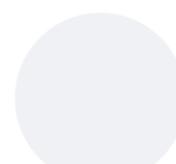
Carrot



Cheese



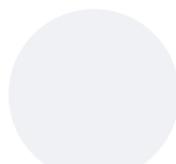
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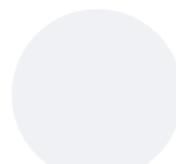
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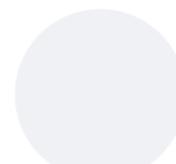
Salmon



Bread



Steak



Tomatoes



Shrimp



Potato



Butter



Peanut



Lime



Broccoli



Eggplant



Lemon



Apple



Avocado



Banana



Beef

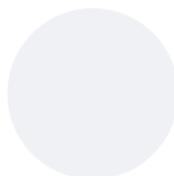
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Chicken



Chicken



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Selected Ingredients

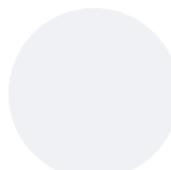


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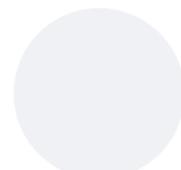
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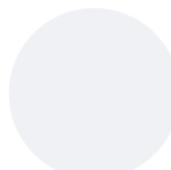
Apple



Avocado



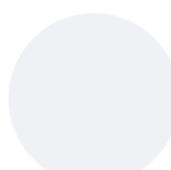
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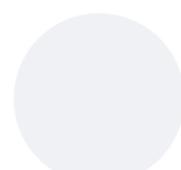
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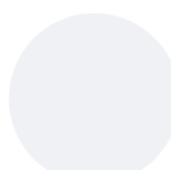
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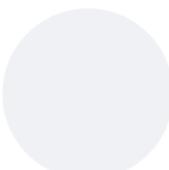
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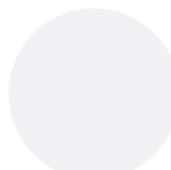
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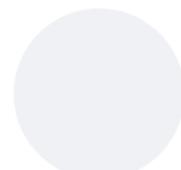
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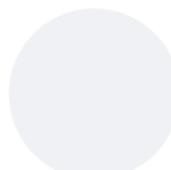
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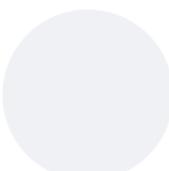
Bread



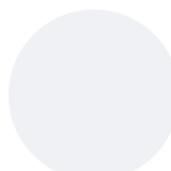
Steak



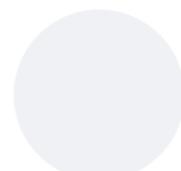
Tomatoes



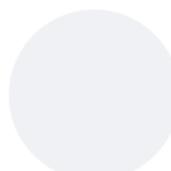
Shrimp



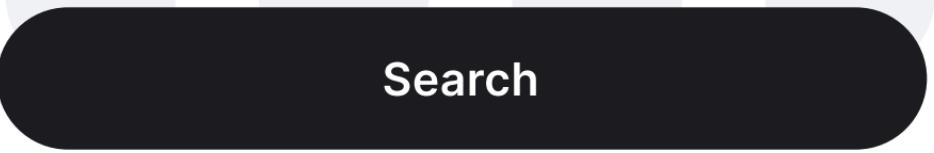
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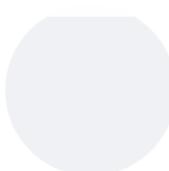


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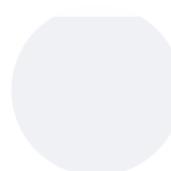


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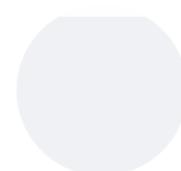
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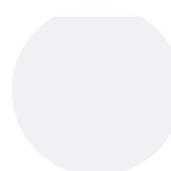
Apple



Avocado



Banana



Beef

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Create Recipe



Add Cover Photo

Recipe Name

Recipe Description



Serves

01 →



Cook time

45 min →

Ingredients

Chicken

1 cup



Beef

1 lb



Item name

Quantity



Instructions

Steps

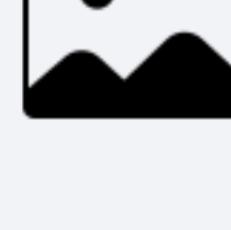
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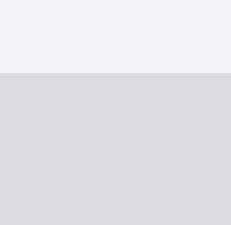
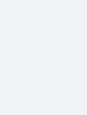
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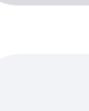
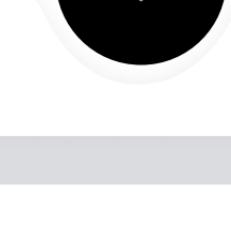
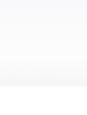
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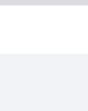
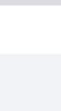
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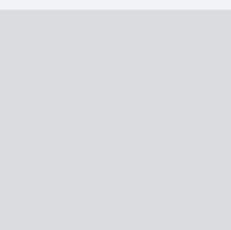
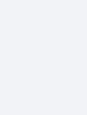
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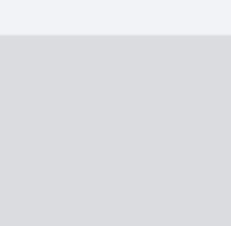
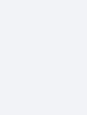
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Recipe



Buffalo Chicken Wrap

by Apple Pear

This Buffalo Chicken Wrap is easy to make with blue cheese or ranch and delicious ingredients like tangy buffalo chicken, banana peppers, red onions, and more.

Ingredients

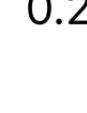
1 cup **Chicken**

1 cup **Cheese**

4 pieces **Carrots**



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2 cups **Buffalo Sauce**

2 leaves **Romaine Lettuce**

12 pieces **Grape Tomatoes**

0.25 cups **Cheese Dressing**

Instructions

1. Heat a large nonstick skillet over medium-high heat.
2. Sprinkle the chicken tenderloins with the poultry seasoning.
3. Add oil to the skillet and cook the chicken for about 3 minutes per side, or until done.
4. Remove the chicken from the pan and slice lengthwise.
5. Place chicken in a bowl and toss with hot sauce.
6. For each wrap, place a slice of prosciutto on the tortilla. Then lay a couple of pieces of the chicken on top of the prosciutto. Sprinkle with some blue cheese. Roll up.
7. Place the wraps on hot panini press and grill for a minute, or until grill marks appear and cheese begins to melt.



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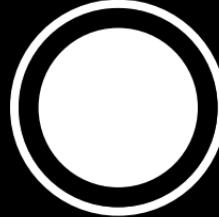
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Buffalo Chicken|

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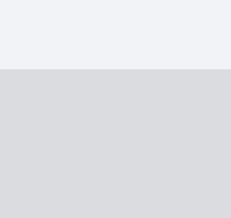
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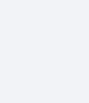
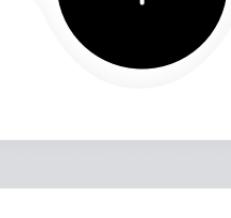
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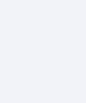
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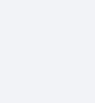
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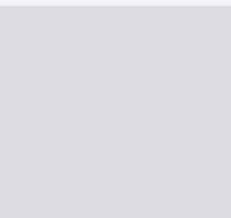
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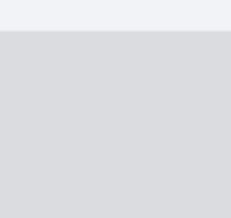
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