

Chicken Caesar Wrap

Ingredients:

- 2 large flour tortillas
- 8 oz grilled chicken breast
- 2 cups romaine lettuce
- 1/4 cup parmesan cheese
- 1/4 cup Caesar dressing
- 1/2 cup croutons
- 1/4 tsp black pepper

Directions:

Slice grilled chicken into thin strips. Chop romaine lettuce into bite-sized pieces. In a large bowl, toss lettuce with Caesar dressing until evenly coated. Add chicken strips, parmesan cheese, crushed croutons, and black pepper. Mix gently. Lay tortillas flat and divide mixture between them, placing filling in the center. Fold in the sides of each tortilla, then roll tightly from bottom to top. Slice each wrap diagonally in half. Serve immediately or wrap in foil for lunch on the go.
Serves 2.