

Buffalo Chicken Crunchwrap

by LAUREN MIYASHIRO

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YIELDS: 4

PREP TIME: 0HOURS 10MINS

TOTAL TIME: 0HOURS 30MINS

INGREDIENTS

2 c. Cooked shredded chicken
1/4 c. hot sauce, such as Frank's
2 tbsp. butter, melted
1 tbsp. finely chopped chives
Kosher salt
Freshly ground black pepper
4 large flour tortillas
1 stalk celery, chopped
1 c. shredded white Cheddar
1/2 c. Shredded romaine lettuce
1/2 c. crumbled blue cheese
1 tbsp. vegetable oil
Ranch dressing for dipping, optional

DIRECTIONS

- 1** In a medium bowl, combine shredded chicken, hot sauce, and melted butter. Add chives and season with salt and pepper.
- 2** Onto each flour tortilla, add about a quarter each of the chicken mixture, celery, cheddar, romaine and blue cheese.

- 3** Tightly fold the edges of the large tortilla towards the center, creating pleats. After wrapping, quickly invert crunchwraps so the pleats are on the bottom and they stay together.
- 4** In a large skillet over medium heat, heat vegetable oil. Working one at a time, add crunchwrap, pleated side down. Cook until bottom is golden, about 3 minutes, then flip and cook on other side until golden, about 3 minutes more. Repeat with remaining crunchwraps.
- 5** Cut crunchwraps in half and serve warm with ranch for dipping.

LAUREN MIYASHIRO Food Director

Lauren Miyashiro is the Food Director for Delish.com.

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