



BBQ Chicken Wraps

- 1 pkg. Azteca® Flour Tortillas
- 1 1/2 lb. skinless, boneless chicken breast
- 3/4 cup BBQ sauce
- 1 red onion, sliced thin
- 2 green (or red) bell peppers, seeded and cut into strips
- 1 tbsp. vegetable oil

Place chicken breast in middle of broiler pan or on a heated grill. Brush with BBQ sauce reserving 1/4 cup for later. Spread onions and peppers on side of chicken in pan or on foil if grilling. Brush vegetables with oil. Broil 3-4 minutes. Turn chicken and vegetables and brush with reserved BBQ sauce; broil 5-7 minutes or until chicken is fully cooked. Heat tortillas according to package directions. Slice chicken into strips. Place chicken strips and cooked vegetables on tortillas and fold in sides to enclose filling.

Makes 6-8 wraps.