



## *Chicken Chow Mein Wraps*

4-6 Azteca® Flour Tortillas  
1 1/2 cups sliced celery  
1 cup diced onion  
1 (13 3/4 oz.) can condensed chicken broth  
3 tbsp. corn starch  
1/4 cup soy sauce

2 1/2 cups diced cooked chicken  
1 (2 1/2 oz.) can sliced mushrooms, drained  
1 (14 oz.) can bean sprouts, drained and rinsed  
1 (2 oz.) jar diced pimentos, drained  
3 cups hot cooked rice

Remove tortillas from refrigerator; set aside. In a large (3-quart) saucepan heat celery, onion and broth to boiling; reduce heat. Simmer uncovered for 5 minutes or until celery and onions are tender. Mix together corn starch and soy sauce; stir into celery mixture. Heat stirring constantly until thick and boiling. Stir in chicken, mushrooms, sprouts and pimentos, stirring until completely heated. Stir in cooked rice. To serve, divide mixture between tortillas. Wrap or roll up tortilla to enclose filling. Serve immediately.

Makes 4-6 servings.