



Santa Fe Chicken Salad Wraps

4-6 Azteca® Flour Tortillas
2 1/2 cups diced cooked chicken
1/2 cup sour cream
1/2 cup mayonnaise
2 tbsp. sliced green onion

1/2 tsp. chili powder
1 tbsp. canned
chopped green chiles, drained
leaf lettuce leaves, rinsed and patted dry

Remove tortillas from refrigerator; set aside. Combine all ingredients, except tortillas and lettuce, in a large bowl; mix well.

To serve, spoon chicken mixture on upper half of tortillas. Top with lettuce leaf. Fold tortilla in half over lettuce or roll up to enclose filling.

Makes 4-6 wraps.