

### Grilled Chicken Caesar Wrap



### Ingredients

1 package Azteca Tortillas (find them in the refrigerated section)

Your favorite Caesar dressing

1 head romaine lettuce

1 lb boneless, skinless chicken breasts

1 package Caesar croutons

Olive oil

### Directions

Preheat grill to medium-high heat. Chicken can also be prepared on the stove or in the oven.

Season chicken breasts with salt and pepper.

Once the grill is hot, lightly oil the grate and cook chicken 10-15 minutes per side, or until no longer pink and the juices run clear.

While chicken is cooking, combine lettuce and croutons on the Azteca Tortilla.

Once chicken is cooked, thinly slice and add onto tortilla. Top with Caesar dressing and roll into a wrap.