

Chicken & Broccoli Salad Wraps



A cool, crunchy tortilla wrap that's great on hot summer days. Perfect when you have leftover chicken.

Ingredients

6 Azteca® Flour Tortillas*	2 cups broccoli florets
2 cups cubed, cooked chicken	1/4 cup slivered almonds
2 tbsp. chopped green onions	1/4 tsp. salt
1/8 tsp. black pepper	3/4 cup mayonnaise
1/2 cup (2 oz.) shredded	Cheddar cheese

Directions

Remove tortillas from refrigerator; set aside while preparing filling. In a small saucepan cook broccoli in 1-inch of boiling water until crisp-tender (2-3 minutes); drain and cool. In a large bowl combine broccoli and all remaining ingredients except tortillas and cheese; toss lightly. Cover and refrigerate until chilled. To serve, divide filling among tortillas. Top with shredded cheese. Wrap or roll up tortilla, to enclose filling. Serve immediately.

Makes 6 wraps.