

Grilled Chicken Club Wraps



Ingredients

1 pound boneless, skinless chicken breast, trimmed	½ teaspoon freshly ground pepper, divided
3 tablespoons nonfat plain Greek yogurt	3 tablespoons cider vinegar
2 tablespoons extra-virgin olive oil	3 tablespoons minced onion
1/8 teaspoon salt	1 medium tomato, chopped
1 avocado, chopped	3 strips bacon, cooked, and crumbled
8 large leaves red or green leaf lettuce	4 Azteca® Ultragrain tortillas

Directions

Preheat grill to medium-high heat and oil grill rack.

Sprinkle both sides of chicken using ¼ teaspoon of pepper.

Grill chicken, turning once; insert a meat thermometer in the thickest part of breast and grill until thermometer registers 165°F, approximately 15-18 minutes. Transfer to a clean cutting board and let cool approximately 5 minutes.

Meanwhile, whisk the yogurt, vinegar, oil, onion, salt, and ¼ teaspoon pepper in a large bowl. Chop the chicken into bite-size pieces; add chicken, tomato, avocado and bacon to cream mixture; toss until combined.

To assemble the wraps, place 2 lettuce leaves on each Azteca tortilla, and top with chicken salad (about

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1 cup each). Roll up like a burrito; cut in half and serve.