

Maine Arts Camp

Recipe Name: Chicken Salsa Wraps

Chef: Charles Limoggio CEC

Preparation Time:

Servings: 8

Portion Size

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
2	Medium	Tomatoes	Split, seeded and chopped
1	4 ounce can	Diced green chiles	2 tablespoons if you like it more mild
1/3	Cup	Scallions	Sliced
1	Tablespoon	Fresh Cilantro	chopped
1	Teaspoon	Vegetable oil	
3/4	pound	Boneless skinless chicken breast	1 inch dice
2	Tablespoons	Water	
1	1 ounce package	Taco seasonings and spices	Lowry's
8	Large	Tortillas	Warmed to soften

Procedure:

In large bowl, combine tomatoes, chiles, green onions and cilantro; set aside. In large skillet, heat oil over medium-high heat; add chicken then cook about 2 minutes. Add water and Taco Spices & Seasoning; continue to cook until chicken is cooked through. Mix in tomato salsa mixture to skillet of seasoned chicken. Place 1/2 or 1/3-cup filling on each tortilla; roll up and wrap in plastic wrap. Refrigerate until ready to serve.

Notes:

Fillings may be prepared the night before, then wrapped in tortillas the next day or at the picnic!