



Mexican Grilled Chicken Wrap

Servings: **4 servings**

This grilled chicken wrap is easy to make, perfect for parties, snacks or a quick and easy meal. The coleslaw blend adds a nice, tangy crunch.

Ingredients

- 1 pound boneless skinless chicken breasts, grilled, chopped
- 1 1/2 cups coleslaw blend, cabbage slaw mix
- 1/2 cup Kraft Mexican Style Finely Shredded Four Cheese
- 1/2 cup grape tomatoes, quartered
- 1/4 cup Kraft Classic Ranch dressing
- 1 tablespoon lime juice
- 1 teaspoon chili powder
- 4 (10 inch) whole wheat tortillas
- 1/2 cup Taco Bell Thick and Chunky Mild Salsa
- 1/4 cup sour cream

Directions

Heat grill to medium heat.

Combine grilled and chopped chicken breasts, coleslaw blend, shredded cheese, tomatoes, ranch dressing, lime juice and chili powder.

Spoon chicken mixture down centers of tortillas. Fold in sides of tortillas, then roll up burrito-style.

Grill, seam-sides down, 8 to 9 minutes or until golden brown on all sides, turning occasionally. Serve topped with salsa and sour cream.

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