



# COBB SALAD WRAP

SERVINGS: 4



## INGREDIENTS

- 2 cups cubed cooked chicken
- 1/2 cup chopped avocado
- 4 bacon strips, cooked and crumbled
- 1 green onion, sliced
- 2 tablespoons chopped olives
- 2 tablespoons lemon juice
- 1 tablespoon honey
- 1-1/2 teaspoons Dijon mustard
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon olive oil
- 4 romaine leaves, torn
- 4 whole wheat tortillas
- 1 medium tomato, chopped

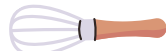
## REQUIRED TOOLS



Chopping Knife



Measuring Cups



Whisk

## DIRECTIONS

1. In a small bowl, combine chicken, avocado, bacon, onion, and olives. In another small bowl, combine lemon juice, honey, mustard, salt and pepper. Whisk in oil. Pour over the chicken mixture; toss to coat.
2. Place romaine on each tortilla; top with 2/3 cup chicken mixture. Sprinkle with tomato; roll up, and enjoy!