



JERNEJ KITCHEN

CHICKEN WRAPS WITH FRESH SALSA

Easy, affordable, super tasty and quick to make. Great, right?

MAKES 4 CHICKEN WRAPS
PREPARATION: 15 MINUTES

CHICKEN AND FRESH SALSA

300 g boneless chicken leftovers
4 cherry tomatoes
8 asparagus
1 spring onion
1/2 chili
2 tbsp white wine balsamic vinegar
or any other
3 tbsp olive oil
1/2 handful of fresh coriander,
chopped

FLATBREAD

1 [Skillet flatbread](#)

SAUCE

2 tbsp greek yogurt
1 tbsp cream cheese
1 tsp tabasco

SALSA

Thinly slice your leftover chicken (we used the leftover chicken from our Roast chicken with new potatoes recipe). Make the fresh salsa. Clean your vegetables (cherry tomatoes, asparagus, spring onion and chili) Chop it all finely and place in bowl. Add the white wine balsamic vinegar, olive oil and season to taste with salt and black pepper. Add the chopped coriander and set aside.

FLATBREAD

Prepare the flatbread and bake it in a skillet / griddle pan. If you are using our Flatbread recipe, simply click on a yellow flatbread ingredient on your left and follow the method.

SAUCE

In a small bowl combine greek yogurt, cream cheese and tabasco. Season to taste with salt and black pepper.

CHICKEN WRAPS WITH FRESH SALSA

Spread a generous amount of sauce over a warm flatbread. Add slices of chicken, fresh salsa and another teaspoon of sauce. You can also add baby spinach, arugula, any lettuce, tomatoes, pan fried zucchini or any other seasonal vegetables. Enjoy, bon appetite.

TOOLS AND EQUIPEMENT

kitchen knife
bowl
skillet / griddle pan