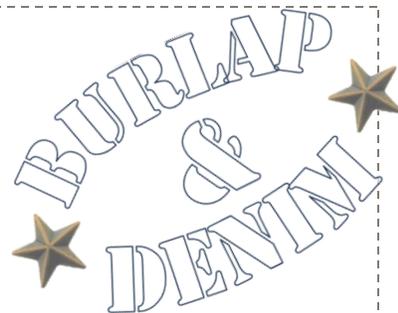


Southwest Lime Chicken Picnic Wraps & Salad

From **BURLAPANDDENIM.COM**



Salsa Ingredients:

1 can beans, drained/rinsed
1 1/2 cups frozen sweet corn,
or a can, drained/rinsed
2 large tomatoes
1/4 red onion
1/4 bunch cilantro, chopped
1 lime's juice
1 T olive oil
1 T red wine vinegar
1 t salt

Salad Dressing

Ingredients:
1 cup ranch
dressing
3/4 bunch cilan-
tro, chopped
1 jalapeño, seeds
removed

Other Wrap Ingredients:

18 Chicken Tenders
1 pkg chicken taco seasoning
Uncooked tortillas
Lettuce
Cheese
Avocado
Optional: Tortilla Chips

Makes approximately 18 wraps



Directions:

Dump raw or frozen chicken into slow cooker (no need to add water or anything else just yet). Cook on low for 6 hours. Remove chicken. Measure 1/2 cup of the chicken water left behind in the slow cooker and dispose of the rest. Place the chicken in Kitchen Aid mixer with beater attachment. Turn on low for 30-60 seconds or until chicken is shredded. Sprinkle chicken taco seasoning packet over shredded chicken, add back 1/2 cup of reserved chicken water. Stir and reheat in slow cooker until ready to serve.

Mix salsa ingredients and chill.

Blend salad dressing ingredients and chill.

Cook the uncooked tortillas in a hot skillet or griddle as instructed on the package.

Assemble hot or cold.

Start with a tortilla, then shredded chicken, cheese, lettuce, salsa, avocado and finish with a drizzle of salad dressing. Roll it up and enjoy. Wrap each one in foil to take them for a picnic! Eat up any extra salsa with tortilla chips.

Leftovers: This also works great as a salad on the go. Grab a plastic food container with a lid. Start by layering salad dressing, salsa, chicken, cheese and then top with lettuce. When you are ready to eat, stir it up and top with crumbled tortilla chips.