

Wrap It Up: Cheesy Bacon BBQ Chicken Delight

Get ready to wrap your taste buds around this



TIME
2-3 min

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INGREDIENTS

2 flour tortillas
1 cup cooked chicken, shredded
1/2 cup BBQ sauce
4 strips bacon, cooked and crumbled
1 cup shredded cheddar cheese
Lettuce and tomato for garnish

DIRECTIONS

1. Follow these simple steps to create your delicious Cheesy Bacon BBQ Chicken Wrap:
2. Mix the : Chicken: In a bowl, combine the shredded chicken with the BBQ sauce, mixing until well combined.
3. Prepare the : Tortillas: Lay the flour tortillas flat on a clean surface. Sprinkle half of the shredded cheddar cheese on each tortilla.
4. Add the : Filling: Divide the BBQ chicken mixture evenly between the tortillas. Top each with crumbled bacon and the remaining cheese.
5. Roll the : Wraps: Roll up each tortilla tightly, folding in the sides as you go to secure the filling.
6. Grill the : Wraps: Heat a skillet over medium heat. Place the wraps seam-side down in the skillet and grill for 2-3 minutes per side, or until golden brown and heated through.
7. Serve: Remove from the skillet, slice in half, and garnish with fresh lettuce and tomato. Enjoy your delicious wrap!

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