

BBQ Chicken Crunch Wraps with Bacon & Slaw: A Flavor Explosion!

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TIME
6-8 min

METHOD
Air fryer

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INGREDIENTS

- 1 lb boneless, skinless chicken breasts
- 1 cup BBQ sauce (your favorite kind!)
- 6 slices bacon, cooked and crumbled
- 2 cups coleslaw mix (pre-shredded saves time!)
- 1/4 cup mayonnaise
- 1/4 cup BBQ sauce (for the coleslaw)
- 6 large flour tortillas
- 1 cup shredded cheddar cheese
- 1 cup crushed tortilla chips

Swaps and Notes:

Chicken: No grill? No problem! You can bake, pan-fry, or even use a rotisserie chicken for ease. Just shred or slice it once cooked.

BBQ Sauce: Feel free to experiment with different BBQ sauce flavors - smoky, spicy, sweet, or even a Carolina gold.

Bacon: If you're vegetarian or want to skip the bacon, you can omit it or use a plant-based bacon substitute.

Coleslaw Mix: While pre-shredded is convenient, you can certainly shred your own cabbage and carrots.

Tortillas: Corn tortillas can be used for a gluten-free option, but they might not hold up as well to the folding and toasting.

Cheese: Monterey Jack, a Mexican blend, or even a spicy pepper jack would be fantastic in these wraps.

Tortilla Chips: Any kind of crunchy tortilla chip works! You can also use corn chips or even crushed potato chips for a different twist.

DIRECTIONS

1. Let's get cooking!
2. Prep the : Chicken: Preheat your grill to medium-high heat. Season the chicken breasts generously with salt and pepper. Grill the chicken until it's cooked through, about 6-8 minutes per side. During the last few minutes of grilling, brush both sides with 1 cup of BBQ sauce. Once cooked, remove from the grill and let it rest for a few minutes before slicing it into strips.
3. Whip up the : Slaw: In a large bowl, combine the coleslaw mix, mayonnaise, and the 1/4 cup of BBQ sauce. Give it a good mix until everything is well combined and the coleslaw is evenly coated.
4. Assemble the : Wraps: Lay out your large flour tortillas on a clean surface. Divide the sliced BBQ chicken evenly among them. Now, layer on the crumbled bacon, a generous spoonful of the BBQ coleslaw mixture, the shredded cheddar cheese, and finally, a good sprinkle of crushed tortilla chips for that essential crunch.
5. Fold and : Roll: This is where the magic happens! Fold in the two opposite edges of the tortilla towards the center, then tightly roll up the tortilla from the bottom, creating a neat, compact wrap. Make sure it's snug so all those delicious fillings stay put.
6. Crisp 'em : Up: Heat a large skillet (cast iron works wonderfully here!) over medium heat. Place the wraps seam-side down in the hot skillet. Cook for 2-3 minutes per side, or until they're beautifully golden brown and crispy. This step is crucial for that satisfying "crunch wrap" experience!

7. **Serve and :** Devour! Serve your BBQ Chicken Crunch Wraps immediately and get ready to enjoy a burst of flavor and texture.

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TIPS FOR SUCCESS

Don't Overfill: It's tempting to load them up, but overfilling your wraps can make them difficult to fold and prone to breaking apart.

Tight Roll: The tighter you roll, the better the wrap will hold its shape and crisp up evenly.

Medium Heat is Key: When toasting, use medium heat.

Too high and the tortilla will burn before the cheese melts and the insides warm through.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bbq-chicken-crunch-wraps-with-bacon-slaw-a-flavor-explosion/>