

Mexican Pulled Chicken Quesadilla wrap

Serves 4

- 2 chicken breasts
- 2 tbs Mexican spice mix
- 1 clove garlic, finely chopped
- 1 tbs olive oil

4 x 10inch Tomato Flavoured tortilla wraps

- 1 avocado, smashed
 - 1 tomato, sliced
 - 1 cup grated tasty cheese
- Chargrilled lime wedges to serve.

Steam chicken breast for 25 minutes, or until cooked.
Shred chicken and stir through Mexican spice mix and garlic.
Heat olive oil in a chargrill pan, BBQ, or a frying pan.
Spread each Simson's Pantry Lime & Chilli Wrap with avocado on one half.
Top with tomato, chicken mixture and tasty cheese.
Fold wrap in half and cook on both sides until cheese has melted and the wrap is crispy.
Serve with chargrilled lime wedges.

