

Recipe: *Buffalo Chicken Wrap with
Sugar Brook Farms CheddaBlu® Spread*

Serves: 4 **Prep Time:** 20 min. **Cook Time:** 30 min.



Ingredients:

- 1 lb skinless, boneless chicken breasts, cut into bite-size pieces
- 1 tablespoon vegetable oil
- 1 tablespoon butter
- 1/4 cup of your favorite hot sauce
- 4 10-inch tortillas
- 2 cups shredded lettuce
- 1 diced celery stalk
- 1/4 cup cooked & diced bacon
- 6-8 oz CheddaBlu® Spread

Instructions:

Heat butter & vegetable oil in large skillet over medium-high heat. Place chicken in pan, cook and stir about 10 minutes or until chicken is thoroughly cooked. Re-move from heat and pour hot sauce over the cooked chicken, toss and coat. Warm tortillas briefly in oven, then spread desired amount of CheddaBlu spread on wrap, usually 1.5-2 oz. Place chicken evenly on the tortillas, and top with lettuce, celery, and bacon. Fold in the sides and roll the wrap burrito-style.