

Chicken Salad Wrap

Chef Drew Closs

Chicken Salad:

4 Cups Diced Chicken
1 Stalk Celery, cut into 1/4-inch dice
4 Scallions, sliced
2 Tbl. Chopped Parsley
1 Cup Mayonnaise
2 tsp. Lemon Juice
1 tsp. Dijon Mustard
2 tsp. Kosher Salt
Black Pepper

In a mixing bowl, toss together the chicken, celery, scallions and herbs.

In a small bowl, whisk together the mayonnaise, lemon juice, mustard, salt and pepper to taste. Add to the chicken and mix gently until combined. Refrigerate until ready to serve.

To Finish:

6 Small Flour Tortillas
2 Cup Fresh Spinach, stems removed
1 Pkg. Boursin Cheese
2 Portobello Mushroom, grilled and sliced

Lay the flour tortillas on a table.

Spread a thin layer of softened Boursin cheese onto each tortilla.

Place a thin layer of spinach leaves on cheese.

Spread an equal amount of chicken salad on spinach leaves.

Lay mushroom slices across the chicken.

Roll gently and slice on bias.