

# Portabella Chicken Wrap

Drew Closs

1 Large (10 -12") Flour Tortilla Shell  
Chicken Salad (see recipe below)  
1 Cup Fresh Spinach, stems removed  
2 - 3 Portabella Mushroom, cleaned and grilled  
1 pkg. Boursin Cheese

Prepare chicken salad according to recipe.  
Remove stems and gills from portabellas.  
Coat whole mushroom caps with olive oil S&P.  
Grill until soft and cooked through. Cool. Slice into strips  
Lay flour tortilla on table.  
Spread a thin layer of softened Boursin cheese onto the tortilla.  
Place a thin layer of spinach leaves on cheese.  
Spread 1 - 1 ½ Cups of chicken salad on spinach leaves.  
Lay mushroom strips down center of chicken salad.  
Roll gently and slice on bias.

## Chicken Salad

4 cups diced chicken  
1 stalk celery, cut into 1/4-inch dice  
4 scallions, trimmed and thinly sliced or 1/4 cup sweet onion cut into 1/4-inch dice  
2 tablespoons finely chopped parsley  
1 cup mayonnaise  
2 teaspoons freshly squeezed lemon juice, strained  
1 teaspoon Dijon mustard  
2 teaspoons kosher salt  
Freshly ground black pepper

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