



### Grilled Herbed Chicken Wrap with Arugula and Pecorino

*Makes 2 Servings*

#### *Ingredients:*

- 2 basil or sun-dried tomato flour tortillas
- 1 chicken breast, grilled – or use leftovers
- 1 oz. herb pesto (store bought)
- 4 oz. arugula
- 4 oz. pecorino Toscano
- 4 to 6 pieces of sun-dried tomatoes (store bought) lemon dressing (store bought or recipe follows)

#### *Directions:*

1. Warm tortillas on a non-stick skillet over low heat for about 2 minutes.
2. Slice chicken breast lengthwise as thin as possible. Then cut slices into 1 inch squares.
3. Toss chicken with herb pesto.
4. Layer chicken, arugula and sun-dried tomatoes over each tortilla. Shave the pecorino over tortillas with a cheese grater or vegetable peeler. Drizzle with lemon dressing. Roll the tortilla tight.

### Optional Lemon Dressing

#### *Ingredients:*

- ½ cup lemon juice, freshly squeezed
- ½ cup Extra Virgin Olive Oil
- 1 teaspoon Dijon mustard
- ½ teaspoon salt
- Pinch of fresh ground pepper

#### *Directions:*

Whisk together all the ingredients in a bowl until well combined.

### Grilled Chicken Wrap with Salami, Mozzarella & Olive Tapenade

*Executive Chef Julio Genao*

*Makes 2 Servings*

#### *Ingredients:*

- 2 basil or sun-dried tomato flour tortillas
- 6 slices of salami, thinly sliced

½ cup shredded fresh mozzarella  
1 head of romaine lettuce, chopped cross length  
4 Tbsp. olive tapenade (store bought or recipe follows)

*Directions:*

1. Warm tortillas on a non-stick skillet over low heat for 2 minutes.
2. Cut the salami into strips.
3. Spread tapenade over the tortilla. Layer the rest of the ingredients. Roll up tightly and cut in half.

Optional Olive Tapenade

*Yields 1 cup. Can be stored in fridge for up to 2 weeks.*

*Ingredients:*

20 pitted kalamata olives, coarsely chopped  
1 Tbsp rinsed, drained, and chopped capers  
1 tsp fresh lemon juice  
2 tsp olive oil  
Pinch of fresh cracked black pepper

*Directions:*

Combine olives, capers, lemon juice, olive oil and pepper in food processor. Mix well.