

Chicken Caesar Club Wraps

Serves 4

Looking for something heartier than a salad, but still chock full of veggies? Try a wrap! This grilled chicken Caesar club wrap is loaded with all of everyone's favorite goodies. Also, learn some key tips for a quick Caesar dressing. And, that's a wrap!

Chicken Ingredients:

Chicken Ingredients:

- 2 chicken breasts
- 2 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon each of Kosher salt, pepper, and oregano for marinating the chicken

Wrap Ingredients:

- 6 slices bacon, cooked and crumbled
- 2 cups romaine lettuce, chopped
- 1 cup cherry tomatoes, halved
- 4 ounces shaved parmesan cheese
- 4 tortillas
- 2 avocados, sliced

Directions:

1. Marinate the chicken in olive oil, lemon juice, salt, pepper, and oregano for 15-20 minutes. Meanwhile, preheat the grill.
2. Grill the chicken breast for 4-5 minutes, then flip with grill tongs. Continue grilling the chicken until the thickest part of the breast reaches 165° F. Remove the chicken from the grill, and let it rest for 5 minutes, then cut into thin slices.
3. Cook the bacon in a skillet, remove once crispy. Drain on a paper towel-lined plate.
4. Chop the romaine and halve the tomatoes. Halve and slice the avocados.
5. Shave the cheese.
6. Whisk all of the dressing ingredients together in a small bowl until combined.
7. In a large bowl toss the lettuce with the dressing.
8. Warm the tortillas in the microwave slightly, then fill each tortilla with the lettuce, grilled chicken, tomatoes, cheese, avocado, and bacon. Drizzle with extra dressing, if desired.
9. Wrap each filled tortilla securely (like a burrito). Use toothpicks, if needed to secure, then cut in half and enjoy immediately!

Caesar Dressing Ingredients:

- 1 clove garlic, grated
- 2 tablespoons fresh lemon juice
- 1 teaspoon Dijon mustard
- 1 teaspoon Worcestershire sauce
- 1/4 cup whole milk Greek yogurt
- 3 tablespoons mayonnaise
- 1 teaspoon anchovy paste (optional)
- 3 tablespoons olive oil
- 1/4 teaspoon Kosher salt
- 1/4 teaspoon black pepper