

Spicy Western Chicken Wrap

This sandwich combines U.S. Cream Cheese with chili powder and spicy U.S. Pepper Jack Cheese to create a wrap to remember!



INGREDIENTS

(Makes 1 Wrap)

U.S. Cream Cheese	60g
Chili powder	3g
Tortilla, 25cm	1
Red peppers, julienned	40g
Red onions, julienned	20g
Scallions, chopped	20g
Chicken, roasted, cut in strips	125g
U.S. Pepper Jack, shredded	60g
Honey mustard	60ml

NUTRITIONAL CONTENT

Per 100g

Calories	206kcal
Total Fat	11g
Saturated Fat	5g
Trans Fat	0g
Cholesterol	49mg
Total Carbohydrates	13g
Dietary Fiber	1g
Sugars	1g
Protein	13g
Calcium	135mg
Magnesium	14mg
Phosphorus	99mg
Potassium	155mg
Sodium	371mg
Iron	1mg
Vitamin A	831IU
Vitamin C	13mg

PREPARATION

1. **In a bowl mix cream cheese and chili powder together.**
2. **Spread thinly all over tortilla.**
3. **Place red peppers, red onions, scallions and chicken horizontal in rows across the middle.**
4. **Sprinkle Pepper Jack over top and roll up tightly.**
5. **Cut in half and serve with honey mustard for dipping.**

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. Photo courtesy of the Wisconsin Milk Marketing Board. ©2014 U.S. Dairy Export Council.