



Harveys Supermarkets Borden® Citrus Chicken Wraps



Ingredient List

2 tablespoons Borden® Butter
2 garlic cloves, minced
1 teaspoon canned chipotle chiles in abodo sauce, minced
3/4 cup orange juice, or the juice of 2 fresh oranges
1 tablespoon Worcestershire sauce
3/4 cup fresh cilantro, chopped
4 boneless, skinless chicken breasts (roughly 1 1/2 lbs.)
1 teaspoon yellow mustard
Salt and pepper
12 uncooked flour tortillas
3 tomatoes, sliced
4 lettuce leaves
1 package Borden® Finely Shredded Mild Cheddar Cheese
2 avocados
Sour cream as desired

Directions

MELT butter in a large skillet over medium heat. Add garlic and chipotle chiles. Cook until fragrant, roughly 30 seconds.

STIR in the orange juice, Worcestershire sauce and 1/2 cup chopped cilantro. Bring mixture to a boil.

ADD chicken, cover and simmer over medium low heat for 20 minutes. Flip the chicken halfway through cooking. Transfer chicken to a plate, and wrap with aluminum foil.

COOK remaining mixture in the skillet over medium-high heat until liquid is reduced to about 1/4 cup, usually takes 5 to 7 minutes. Remove from heat.

WHISK in yellow mustard.

Using two forks, SHRED the chicken into bite-sized pieces. Return to skillet.

Add remaining cilantro to the skillet, and toss until combined. Season with salt and pepper. Brown the uncooked tortillas on an open griddle. Fill open tortilla with lettuce, Borden® Finely Shredded Mild Cheddar Cheese, tomato, sour cream, avocado and chicken.

WRAP it up.