

CAJUN CHICKEN WRAPS WITH YOGURT DRESSING



By Irish Yogurts Clonakilty Cajun Chicken Wraps with Yogurt Dressing By Irish Yogurts Clonakilty

Method

For Yogurt Dressing

Mix 3 tablespoons of <u>Irish Yogurts Clonakilty Low Fat Natural Live Yogurt</u> or <u>Irish Yogurts</u>
 <u>Clonakilty Fat Free Natural Live Yogurt</u> in a bowl with 1 teaspoon of lemon juice, chopped parsley and season with salt and pepper

For Cajun Chicken Wraps

- Place wraps on two plates
- Spread salad leaves, sliced peppers, sliced baby plum tomatoes, sliced radishes and sliced cucumbers on the middle of the wraps
- Place the sliced cajun chicken breast on top of the salad mix on the wraps
- Spoon the <u>Irish Yogurts Clonakilty Low Fat Natural Live Yogurt</u> or <u>Irish Yogurts Clonakilty</u>
 <u>Fat Free Natural Live Yogurt</u> yogurt dressing on top of the filling between the two wraps
- Starting at one side and then the other side of the wrap fold in both sides and then roll up the wrap
- Slice the wraps in half and then serve

Ingredients

For Yogurt Dressing

- 3 tbsp of <u>Irish Yogurts Clonakilty Low Fat Natural Live Yogurt</u> or <u>Irish Yogurts Clonakilty Fat</u>
 Free Natural Live Yogurt
- 1 tsp of lemon juice



- 4 sprigs of parsley chopped
- Pinch of pepper and sea salt

For Cajun Chicken Wraps

- 2 wraps of your choice
- 3 slices of Cajun Chicken Breast
- Salad leaves, sliced peppers, slice baby plum tomatoes, sliced radishes, and sliced cucumber

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