CHICKEN BACON PICKLE WRAP

Boneless chicken legs marinated in pickle juice then grilled and stuffed in a large wrap with green lettuce, cucumbers, and crispy bacon.



INGREDIENTS

- [ ] Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skinless (47270)
- [ ] 2 cups dill pickle juice
- [ ] 1 cup mayonnaise
- [ ] ½ cup dill pickles, finely chopped
- [ ] ½ cup sunflower seeds, roasted & salted
- [ ] 6 burrito-sized tortilla wraps
- [ ] 6 green lettuce pieces
- [ ] 24 English cucumbers, batonnet
- [ ] 6 bacon slices, fully cooked

PREPARATION

Yield: 6 servings

1. Brine and grill the chicken: In a lidded container, add chicken legs and dill pickle juice. Cover and chill for at least 2 hours, up to overnight. Remove chicken from brine and grill until it reaches an internal temperature of 165°F. Let chicken cool to below 40°F and medium dice.
2. Make the chicken salad: In a mixing bowl, combine diced chicken, mayonnaise, chopped dill pickles, and sunflower seeds.
3. Assemble the wraps: In each wrap, place one lettuce leaf, 4 batonnets of cucumber, ¾ cup of chicken salad, and one slice of cooked bacon. Tightly wrap burrito-style using plastic food film. Keep chilled until service.

NOTES

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