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# Chicken Wrap \*

A delicious and satisfying chicken wrap that is perfect for a quick and easy meal. The chicken is seasoned with a blend of spices and cooked to perfection, then wrapped in a soft tortilla with fresh vegetables and a creamy dressing. It's the perfect combination of flavors and textures.

Recipe Type: Standard Prep Time: 15 mins

Cook Time: 10 mins Total Time: 25 mins

Recipe Yield: 500 grams Number of Servings: 4

Serving Size: 125 g

# **Ingredients**

400 g	chicken breast
4 pieces	tortilla
100 g	lettuce
100 g	Tomato

100 g	cucumber
50 g	mayonnaise
50 g	mustard
5 g	Salt
5 g	Pepper

# **Directions**

# Step 1

Grilling

Season the chicken breast with salt and pepper.

Prep Time: 5 mins

Cook Time: 10 mins

# Step 2

Grilling

Cook the chicken breast on a grill or stovetop until cooked through.

Prep Time: 0 mins

Cook Time: 10 mins

### Step 3

Cutting

Slice the cooked chicken into thin strips.

Prep Time: 5 mins

Cook Time: 0 mins

### Step 4

#### Spreading

Spread mayonnaise and mustard on each tortilla.

Prep Time: 2 mins

Cook Time: 0 mins

### Step 5

#### Assembling

Place lettuce, tomato, cucumber, and sliced chicken on each tortilla.

Prep Time: 3 mins

Cook Time: 0 mins

# Step 6

Roll up the tortillas tightly and serve.

Prep Time: 0 mins

Cook Time: 0 mins

# **Nutrition Facts**

Calories: 350 kcal

**Fat:** 10 g

Protein: 30 g

Carbohydrates: 30 g

# **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	30 g	176.47%	176.47%

# Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	5 g	13.16%	20%
Sugars	5 g	N/A	N/A
Lactose	0 g	N/A	N/A

# Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	10 g	35.71%	40%
Cholesterol	80 mg	N/A	N/A

### **Vitamins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	20 mg	1538.46%	1538.46%
Vitamin B12	15 mcg	625%	625%
Vitamin E	10 mg	66.67%	66.67%
Vitamin D	0 mcg	0%	0%

### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	600 mg	26.09%	26.09%
Calcium	10 mg	1%	1%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	15 mg	187.5%	83.33%
Potassium	500 mg	14.71%	19.23%
Zinc	15 mg	136.36%	187.5%
Selenium	20 mcg	36.36%	36.36%

# **Recipe Attributes**

#### Course

Drinks Main Dishes Salads Snacks

#### **Events**

Picnic

#### Cuisines

Italian Indian American

#### Meal Type

Breakfast Lunch Dinner Snack Supper

### **Nutritional Content**

Low Calorie High Protein Low Fat Low Carb High Fiber Low Sodium

Sugar-Free High Vitamin C High Iron

### **Difficulty Level**

Easy

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