

Leftover Chicken Tender Buffalo Wraps

Probably one of the most popular and versatile dinner foods is chicken. Getting creative with your leftovers can keep you out of a rut, allowing you and your family to look forward to using up leftovers. Delicious for dinner or lunch, these wraps are a quick, effective, and healthy way to leave you feeling satisfied.

Prep: 10 minutes • Total: 10 minutes

Ingredients:

Whole wheat wraps	4 each	4 each
Romaine lettuce, shredded	1 cup	250 mL
Tomato, sliced	1 each	1 each
Red onion	½ each	½ each
Ranch dressing (or plain yogurt)	¼ cup	60 mL
Buffalo wing hot sauce	¼ cup	60 mL
Leftover chicken strips	12 oz	340 g

Directions:

- 1. Place chicken, lettuce, onion, and tomato on one side of the wrap.
- 2. Drizzle with ranch dressing (or plain yogurt) and hot sauce.
- 3. Roll up into a wrap, cut in half and serve.

Nutri Serving Size Servings Pe	(199g)		cts
Amount Per Se	rving		
Calories 33	0 Cald	ories fron	n Fat 70
		% Da	aily Value*
Total Fat 7g			11%
Saturated	Fat 0.5g		3%
Trans Fat	0g		
Cholesterol	65mg		22%
Sodium 450)mg		19%
Total Carbo	hydrate 3	34g	11%
Dietary Fi	ber 3g		12%
Sugars 7g	1		
Protein 28g			
Vitamin A 2%	6 • <u>`</u>	Vitamin (2 15%
Calcium 4%	•	ron 10%	
*Percent Daily Vadiet. Your daily von depending on yo	alues may be	e higher or I	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber		65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400mg 375g 30g
Calories per gram: Fat 9 • Carbohydrate 4 • Protein 4			

Adapted from: NutritionRx in partnership with Chef Lindsay Sferrazza

Makes 4 servings (199 g / serving) • 1 serving = 1 wrap

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