



## Ingredients 2 Portions

♦ = Kotányi Produkte

|         |                              |
|---------|------------------------------|
| 4 pcs.  | Tortilla wraps               |
| 350 g   | Chicken breast               |
| 2 pcs.  | Avocados                     |
| 50 g    | Arugula                      |
| 120 g   | Cherry tomatoes              |
| 100 g   | Feta                         |
| 3 tbsp. | ♦ Grill Smoked Seasoning Mix |

# Simple Chicken Wraps with Avocado

🕒 15—20 Min

## Preparation

- 1 Cut the chicken into fine strips and sear in a hot pan until golden. Next, spice the chicken with 2 tbsp. of the Kotányi spice mix and take off the heat.
- 2 Now peel and pit the avocados and mash with a fork. To season, mix in 1 tbsp. of the Kotányi spice mixture.
- 3 To prep the rest of the ingredients, cut the tomatoes and feta into bite sized pieces.
- 4 Finally, assemble the wraps and enjoy!

