

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!

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