Chicken Salad Wrap

Ingredients

Chicken Salad:

3/4 cup light mayonnaise w/ olive oil

½ tsp. fresh lemon thyme, chopped

8 oz. cooked chicken, diced

1 celery stalk, diced

5 green onions, sliced

5 tsp. capers

3 red bell peppers

1 yellow bell pepper

1 orange bell pepper

3 tbsp. fennel, chopped

1/2 cup pecans, chopped 1 cup red grapes (halved) Salt, to taste

Wrap:

1 head green leaf lettuce

6 10-inch whole wheat tortillas (try Flat Outs or other high-fiber, high protein tortilla/flat bread)



Instructions

Combine lemon thyme and mayonnaise, place in a covered container and refrigerate for at least 1 hour.

Combine the remaining chicken salad ingredients.

Add marinade (after 1 hour) to rest of ingredients, mix and add salt to taste.

Place one layer of lettuce leaves on each tortilla, then add 1/2 c chicken salad; roll into a wrap and serve.