Chicken Caesar Wrap

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1pc Tortilla
- 100gr Chicken breast
- 100gr Lettuce Iceberg
- 25gr Mayonnaise
- 10gr Parmesan cheese (ground)

Marinated

- Chicken breast
- Little bit olive oil
- Pinch of salt and pepper

Instructions

1. Marinated chicken and bake in moderate oven with steam for 25 minutes and 200C.
2. Remove from the oven, rest for a while time after that chop the chicken and mix with mayonnaise and parmesan cheese. Last of fold it tight with tortilla.
3. Serve it and enjoy cold.