



# Avocado From Mexico Chicken Wrap

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 cup cooked chicken strips  
4 slices, cooked crisp bacon, crumbled  
1/2 cup chopped tomato  
1/4 cup corn kernels  
1/4 cup chopped cilantro  
1/2 cup blue cheese dressing  
Hot sauce, to taste  
2 fully ripened avocados from Mexico, halved, pitted, peeled and thinly sliced  
4 flour tortillas (10-inch), warmed

## Instructions

In bowl, combine chicken, bacon, tomato, corn and cilantro. Stir in blue cheese dressing and hot sauce, if desired. To assemble: Spoon chicken mixture onto each tortilla near one edge, dividing equally. Arrange avocado slices on top. Fold in sides; roll up, starting from edge with filling. To serve: Cut each wrap diagonally in half; place seam side down on plate.

**Serves:** 4 portions