



The world's finest.



MEXICAN AVOCADO AND CHICKEN WRAP

When the guys get together to watch a game, this is the kind of snack they crave! Or, to serve guests at a cocktail party, cut the wraps into one-inch pieces and they're perfect to pass around.

- 1 cup cooked chicken strips
- 4 slices, crisp bacon, crumbled
- 1/2 cup chopped tomato
- 1/4 cup corn kernels
- 1/4 cup chopped cilantro
- 1/2 cup prepared 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

In bowl, combine chicken, bacon, tomato, corn and cilantro. Stir in blue cheese dressing and hot sauce, if desired. To assemble wraps: Spoon chicken mixture in center of one side of each tortilla, dividing evenly; top with avocado slices. Fold sides over filling, gently roll until tortillas completely wrap around filling. To serve, cut each wrap diagonally in half and place, seam side down, on a plate.

YIELD: 4 portions

For more recipes and information, go to www.avocadofiesta.com