



UCCOOK

Smoked Chicken & Pineapple Wraps

with mayo & fresh chives

Hands-on Time: 20 minutes

Overall Time: 20 minutes

Quick & Easy: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Deetlefs Wine Estate | Deetlefs Stonecross
Chenin Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	1064kJ	4459kJ
Energy	254kcal	1066kcal
Protein	6.7g	27.9g
Carbs	21g	86g
of which sugars	4.7g	19.7g
Fibre	1.7g	7.2g
Fat	16.1g	67.4g
of which saturated	4.1g	17.2g
Sodium	636mg	2666mg

Allergens: Egg, Gluten, Allium, Wheat, Sulphites, Soy

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3 [Serves 4]

3	4	Smoked Chicken Breasts <i>slice</i>
30ml	40ml	NOMU Spanish Rub
6	8	Wheat Flour Tortillas
150ml	200ml	Hellmann's Tangy Mayonnaise
60g	80g	Green Leaves <i>rinse & roughly shred</i>
180g	240g	Tinned Pineapple Pieces <i>drain</i>
60g	80g	Gherkins <i>drain & roughly slice</i>
60g	80g	Piquanté Peppers <i>drain</i>
8g	10g	Fresh Chives <i>rinse & roughly slice</i>
60ml	80ml	Crispy Onion Bits

From Your Kitchen

Oil (cooking, olive or coconut)
Water
Paper Towel
Seasoning (salt & pepper)

1. **GOLDEN SPANISH CHICKEN** Place a pan over medium heat with a drizzle of oil and coat the chicken with the NOMU rub. When hot, fry the chicken until warmed through, 1-2 minutes per side. Remove from the pan.

2. **TOASTED TORTILLAS** Place the tortillas on a plate and heat up in the microwave, 30-60 seconds. Alternatively, place a clean pan over medium heat. When hot, toast the tortillas until heated through, 30-60 seconds per side.

3. **LET'S WRAP THINGS UP** Smear the wraps with the mayo, top with the salad leaves, the charred juicy chicken, the pineapple pieces, the gherkins, the peppers, the chives, and the crispy onion bits. That's a wrap, Chef!