

# **BUFFALO CHICKEN CRUNCH WRAP**

## **INGREDIENTS**

- 1 Shredded Chicken
- 1 Pkg Burrito Tortillas
- 1 pkg Shredded Cheese
- 2 Ribs Celery Diced
- 1 Tbsp Butter
- Lettuce
- Ranch Dressing
- \***Garlic Buffalo Wing Sauce**
- \* **Meat Church Fajita Seasoning**  
\*Items at Destination Bar-B-Q



## **INSTRUCTIONS**

1. Preheat griddle to medium heat.
2. In medium bowl combine chicken, diced celery, and **Garlic Buffalo Wing Sauce** to your liking.
3. Take tortilla and put chicken mixture in the center and spread out evenly keeping mixture at least 4” from the edge of the tortilla. Sprinkle with **Meat Church Fajita Seasoning**, and top with cheese and lettuce.
4. Fold the edges of the tortilla toward the center working your way around the tortilla. Add butter to the griddle and place tortilla **folded side down** and cook until golden brown. Flip and cook other side until golden brown.
5. Pull from griddle, cut in half, and serve with ranch dressing for dipping.

**EAT – ENJOY – REPEAT !**

