

SMOKY CHIPOTLE

TENDER WRAP



KEPAK



3 Big Al's Chicken Tenders, 1 Wrap, 20g Chipotle Slaw, 10g Grated Smoked Applewood Cheese,10g Shredded Lettuce, 5g Pickled Jalapenos

What To Do:

- 1 Cook Big Al's Chicken Tenders as per pack
- To make the slaw: mix 100g shredded white cabbage and 4 grated carrots and mix with 50g chipolte mayo
- Warm wrap lightly
- 4 Place slaw on the warmed wrap
- Top with chicken tenders and grated smoked Applewood cheese
- Add jalapenos and the lettuce. Fold the wrap and toast for 2 minutes on the solid top.



Pickled Jalapenos



Grated Smoked Applewood Cheese



Chipotle Slaw



Shredded Lettuce



3 Big Al's Chicken Tenders



Wrap



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TENER PARE





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What To Do:

- Cook Big Al's Chicken Tenders as per pack
- To make the slaw: Mix 100g shredded white cabbage, 4 grated carrots, 50g mayo, 10g chipotle paste, 5g salt, and 5g cider vinegar
- Warm wrap lightly
- 4 Place slaw on the warmed wrap
- Top with chicken tenders and grated smoked Applewood cheese
- Add the lettuce. Fold the wrap and toast for 2 minutes on the solid top.

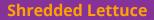


Grated Smoked Applewood Cheese





Chipotle Slaw







3 Big Al's Chicken Tenders





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Chipotle Slaw



Grated Smoked Applewood Cheese



Wrap



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