





brought to you by

Smoky Chipotle Tender Wrap



Pickled Jalapenos



Chipotle Slaw



3 Big Al's Chicken Tenders



Grated Smoked Applewood Cheese



Shredded Lettuce



Wrap



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 Co

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

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.







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Grated Smoked Applewood Cheese





Shredded Lettuce

Chipotle Slaw



3 Big Al's Chicken Tenders



Wrap

Ingredients:

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

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
- Place slaw on the warmed wrap
- 5 To
 - Top with chicken tenders and grated smoked Applewood cheese
 - Add the lettuce. Fold the wrap and toast for 2 minutes on the solid top.

Smoky Chipotle Tender Wrap







Classic



Chipotle Slaw



3 Big Al's Chicken Tenders



Grated Smoked Applewood Cheese



Wrap



3 Big Al's Chicken Tenders, 1 Wrap, 10g Grated Smoked Applewood Cheese, 20g Chipotle Slaw

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

6

Place slaw on the warmed wrap

Top with chicken tenders and grated smoked Applewood cheese

Fold the wrap and toast for 2 minutes on the solid top.

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