

Chicken Caesar Wraps

Serves: 4 Prep Time: 10 min Total Time: 40 min

Source: *DELISH.COM*

Ingredients

- 1 cup white bread, cut into 1/2" cubes
- 1 Tbsp. plus 1 tsp extra virgin olive oil
- 3/4 tsp. garlic powder, divided
- 3/4 tsp. Kosher salt, divided
- 3/4 tsp. ground black pepper, divided
- 1 large chicken breast (about 1/2 lb.) sliced in half lengthwise.
- 1/2 tsp. dried oregano
- 1 head romaine lettuce, chopped
- 2 Tbsp. to 1/4 cup store-bought or homemade Caesar dressing
- 1/4 cup finely grated Parmesan
- 4 flour tortillas

Instructions

Step 1

Preheat oven to 375°. On a rimmed baking sheet, toss bread with 1 teaspoon olive oil, 1/4 teaspoon garlic powder, 1/4 teaspoon salt, and 1/4 teaspoon pepper. Spread in a single layer and bake until golden and crisp, 10 to 12 minutes.

Step 2

Meanwhile, season the chicken on all sides with oregano, the remaining 1/2 teaspoon garlic powder, 1/2 teaspoon salt, and 1/2 teaspoon pepper. In a large skillet over medium-high heat, heat remaining 1 tablespoon oil until shimmering. Cook chicken, turning occasionally, until both sides have a nice sear and an instant-read thermometer inserted into the thickest part of the breast registers 165°, about 8 minutes per side.

Step 3

Transfer chicken to a cutting board. Once cool enough to handle, slice chicken into strips.

Step 4

In a large bowl, toss chicken, croutons, lettuce, Parmesan, and desired amount of Caesar dressing; season with salt and pepper

Step 5

Divide salad among tortillas and wrap up burrito-style. Slice in half and serve.

