**Chicken Caesar Wrap**

**by Karen in Aurora**

**Supplies You’ll Need**

* 1½ pounds boneless, skinless chicken breasts *sliced into bite-sized pieces.*
* 3 tablespoons olive oil *divided*
* ½ lemon *juiced*
* ½ teaspoon kosher salt
* ½ teaspoon garlic powder
* ½ teaspoon onion powder
* ¼ teaspoon ground black pepper

**For Assembly**

* 4 cups chopped romaine lettuce.
* 1 cup croutons
* ⅓ cup Caesar dressing
* ¼ cup freshly shredded Parmesan cheese
* 4 large flour tortillas

**Making the Magic Happen**

* Place the chicken in a bowl. Add in 2 tablespoons of olive oil, lemon juice, and the seasonings. Toss the chicken until it's fully coated.
* 1½ pounds boneless, skinless chicken breasts,3 tablespoons olive oil, ½ lemon, ½ teaspoon kosher salt, ½ teaspoon garlic powder, ½ teaspoon onion powder, ¼ teaspoon ground black pepper
* Heat the remaining tablespoon of olive oil in a skillet over medium heat.
* Once heated, add in the chicken, cooking on both sides for 3-4 minutes until browned on the edges and cooked through. Allow the chicken to cool a bit.
* In a salad bowl, toss together the romaine lettuce, croutons, Caesar dressing, and Parmesan cheese.
* 4 cups chopped romaine lettuce,1 cup croutons, ⅓ cup Caesar dressing, ¼ cup freshly shredded Parmesan cheese
* Place an equal amount of the salad in the middle of each wrap. Top with chicken pieces.
* 4 large flour tortillas
* Fold the tortilla up from the bottom, then fold in the sides and roll up into a burrito.
* Enjoy!