



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

COBB SALAD WRAPS

6 slices bacon, chopped

2 boneless, skinless chicken breasts, cooked and cubed

½ cup sliced green onion

1 medium tomato, chopped

2 hard-cooked eggs, coarsely chopped

¼ cup red wine vinegar

2 tablespoons olive oil

1 teaspoon sugar

2 teaspoons Dijon mustard

¼ teaspoon salt

¼ teaspoon ground black pepper

6 flour tortillas (10-inch diameter)

1 ½ cups coarsely shredded fresh spinach

1 package (4 ounces) crumbled blue cheese

1. Place bacon in medium microwave-safe bowl; cover with paper towel. Microwave on high for 1 to 2 minutes at a time, stirring every 3 minutes to prevent sticking together, until crisp.
2. Remove bacon with slotted spoon; drain on paper towels.
3. In medium bowl, combine bacon, chicken, green onion, tomato, and hard cooked eggs; toss gently to mix.
4. In small bowl, combine red wine vinegar, olive oil, sugar, mustard, salt, and pepper; mix well. Add to chicken mixture; toss to coat.
5. Spoon chicken mixture evenly down center of each tortilla. Top each with spinach and blue cheese.
6. Fold up bottom edge of each tortilla, fold in sides, and roll burrito-style.

Makes 6 wraps.

