

## **CHICKEN BACON PICKLE WRAP**

Boneless chicken legs marinated in pickle juice then grilled and stuffed in a large wrap with green lettuce, cucumbers, and crispy bacon.



## INGREDIENTS

- Mountaire<sup>®</sup> Black Label Chicken Chop<sup>™</sup>, Fresh, Boneless, Skinless (47270)
- 2 cups dill pickle juice
- 1 cup mayonnaise
- <sup>1</sup>⁄<sub>2</sub> cup dill pickles, finely chopped
- <sup>1</sup>/<sub>2</sub> cup sunflower seeds, roasted & salted
- 6 burrito-sized tortilla wraps
- 6 green lettuce pieces
- 24 English cucumbers, batonnet
- 6 bacon slices, fully cooked

## PREPARATION

## Yield: 6 servings

- Brine and grill the chicken: In a lidded container, add chicken legs and dill pickle juice. Cover and chill for at least 2 hours, up to overnight. Remove chicken from brine and grill until it reaches an internal temperature of 165°F. Let chicken cool to below 40°F and medium dice.
- Make the chicken salad: In a mixing bowl, combine diced chicken, mayonnaise, chopped dill pickles, and sunflower seeds.
- Assemble the wraps: In each wrap, place one lettuce leaf, 4 batonnets of cucumber, <sup>3</sup>/<sub>4</sub> cup of chicken salad, and one slice of cooked bacon. Tightly wrap burrito-style using plastic food film. Keep chilled until service.

