



PREPARATION

1. 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.
2. Make the chicken salad: In a mixing bowl, combine diced chicken, mayonnaise, chopped dill pickles, and sunflower seeds.
3. Assemble the wraps: In each wrap, place one lettuce leaf, 4 batonnets of cucumber, ¾ cup of chicken salad, and one slice of cooked bacon. Tightly wrap burrito-style using plastic food film. Keep chilled until service.

[illegible]