

Chicken Adobo Wraps



DIETARY:

MAKING THIS RECIPE

Ingredients

2 tsp [Mexican Adobo Rub](#)
3 tbsps olive oil
2 garlic cloves, crushed
150g chicken breast, diced
2 tomatoes, chopped
½ cucumber, chopped
Handful of lettuce
4 tortillas

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Method

Step 1:

Add garlic, Mexican Adobo Rub and olive oil to a bowl and mix well.

Step 2:

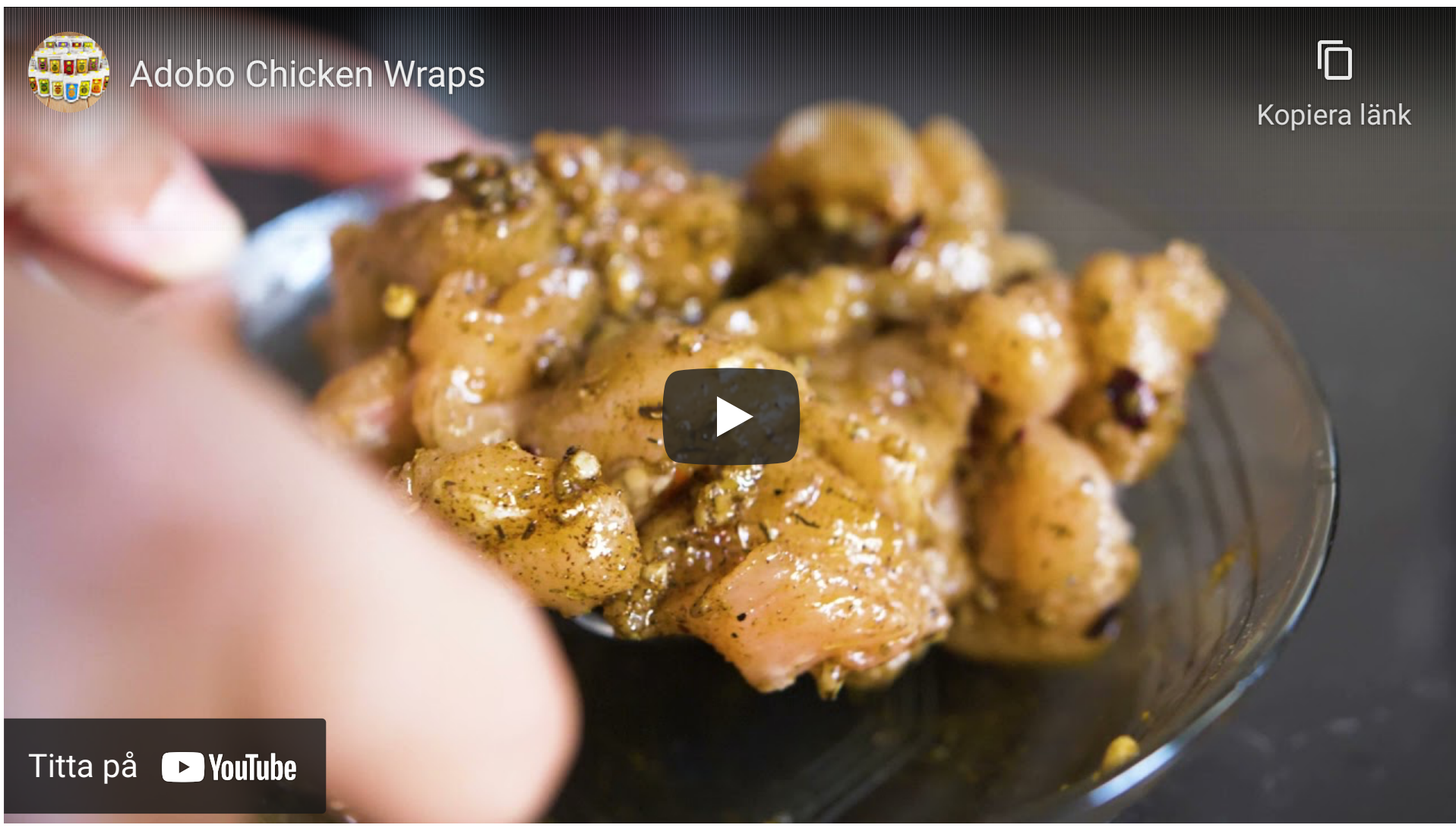
Add the chicken and combine, making sure it's well coated with the marinade. Cover and refrigerate for at least an hour.

Step 3:

Add the chicken to a pan over a medium flame. Cook for around 10 minutes until the chicken is cooked through.

Step 4:

Lay a tortilla out on a plate and add the chicken, tomato, cucumber and lettuce. Wrap it up and enjoy with a side of chips.



Mexican Adobo Spice Rub

£ 2.95

ADD

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AFRICAN

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