



BBQ Chicken Wrap' font_container='tag:h1|text_align:center|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Yield: 40 Wraps' font_container='tag:h3|text_align:center' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:400%20regular%3A400%3Anormal']

Ingredients:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

- 40 each [Don Pancho® 12-inch Whole Wheat Tortilla](#) (79341.22309)
- 13 lb. Shredded BBQ chicken, warmed
- 7 lb. [Reser's® Shredded Homestyle Coleslaw](#) (71117.15126)
- 8 cups BBQ sauce, warmed
- 5 lb. [Reser's® Baja Café® Mango Salsa](#) (71117.00282)

Directions:' font_container='tag:h3|text_align:left|color:%23252525' google_fonts='font_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font_style:700%20bold%20regular%3A700%3Anormal']

1. Warm both sides of the tortilla on grill to make it pliable.
2. Place 5 oz shredded chicken in the center of the Don Pancho Whole Wheat Tortilla.
3. Top with 1/4 cup Reser's Homestyle Shredded Coleslaw, drizzle BBQ sauce over the top, add 1/4 cup Reser's Baja Café Mango Salsa. Wrap like a burrito.



4. Slice on a bias and serve with homemade potato chips or fries.