



Chicken & Waffle 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: 1 Wrap' 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']

- 1 [Don Pancho® Waffle Wrap](#) (79341.02847)
- 6 oz Fried chicken tenders
- 2 Tbsp Orange Cream Cheese (see recipe)
- 1/2 cup Baby arugula
- 1 Tbsp Hot honey (chile-infused honey)

Orange Cream Cheese (makes 10 portions)

- 10 oz Cream cheese, softened
- 1 Orange, zested and juiced

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. For Orange Cream cheese, beat the cream cheese, orange zest and juice together in a mixer until well combined and place into serving container.
2. Warm Don Pancho Waffle Wrap on griddle.
3. Lay wrap on cutting board and spread an even layer of orange cream cheese.
4. Place baby arugula and chicken tenders on lower third of the wrap and roll tightly.
5. Cut on bias, place on plate, and drizzle with hot honey.
6. Serve with fruit or green salad.