

INGREDIENTS FOR 6-8 SERVINGS



Zinfandel



Bock

8 Ounces Whipped Cream Cheese 5 Ounce Package Spring Mix

½ Cup Franks® Red Hot Sauce

¼ Cup Blue Cheese, Crumbled

1 Cup Shredded Darigold®

White Cheddar Cheese

¼ Cup Green Onions, Finely Chopped

¾ Pound Chicken, Cooked & Shredded

5 Mission® Flour Tortillas,

Large Burrito Size

½ Teaspoon Garlic Powder



PREPARATION

In a food processor add the cream cheese, hot sauce, blue cheese, shredded cheese and green onions and pulse until it just comes together. Remove the mixture and put into a medium bowl and add chicken, stir until combined. Spread ¾ cup of mixture on top of one tortilla, getting close to the edges. Add a few mixed greens to the center of the tortilla forming a straight line and roll up tightly. Repeat with remaining tortillas. Place rolled tortillas onto a plate, cover with plastic wrap and refrigerate for 2 to 4 hours. Remove the rolled tortillas from the fridge and place on a cutting board, cutting through the tortillas with a serrated knife in ¾" to 1" slices, discarding the end pieces. Arrange on a platter and serve.