

Subarashii Kudamono Smoked Provolone Dried Asian Pear Chicken Salad Wrap:

1- 4.5 oz white chicken meat in a can/ or breast meat
1- tablespoon of dried onions
1/2 cup shredded Smoked Provolone cheese
1/4 cup carrots shredded
1/4 cup mayo
1/4 dried Subarashii Kudamono Asian Pears, chopped
1- teaspoon lemon juice
salt and pepper to taste

*** 2 cups of mixed greens
*** plain wraps

Mix all ingredient together in a large bowl (not greens or wraps, set those aside); let stand for 30 minutes in refrigerator.

Place wrap on plate with 1/4 cup of mix greens in centre of wrap; scoop 3oz of the salad mix evenly into centre of wrap, fold wrap together. Makes about 2 to 3 wraps.

