

WHOLE WHEAT WRAP WITH CHIMICHURRI ROASTED CHICKEN, FRESH BLACK GRAPE AND MANGO SALAD, ROMAINE, AND SOUR CREAM

Yield: 12 to 16 portions

Ingredients	Amounts
<i>Chicken whole wheat wrap</i>	
Chicken thighs, boneless and skinless	2 lb.
Whole wheat lavash	4 ea.
Grape and mango salad (recipe below)	2 cups
Romaine leaves, stems removed, torn	6 ea.
Chimichurri Sauce (recipe follows)	$\frac{3}{4}$ cup
<i>Grape and mango salad</i>	
Grapes, sliced	$1\frac{1}{2}$ cups
Mango, peeled, $\frac{1}{4}$ " dice	$\frac{1}{2}$ cup
Honey	2 Tbsp.
Lemon juice	1 Tbsp.
Olive oil	2 Tbsp.
Kosher salt	$\frac{1}{4}$ tsp.
Sour cream	1 cup

Method

1. *For the chicken:* Toss the chicken thigh with $\frac{1}{2}$ cup of the chimichurri sauce and let marinate for 60 minutes. Preheat the oven to 375°F and roast the chicken in a glass baking dish for 20 to 25 minutes. Remove and rest for 10 minutes; chill completely. Slice the chicken thighs into $\frac{1}{4}$ -inch slices and set aside chilled.
2. *For the grape and mango salad:* Combine all the components and toss to combine. Let stand for 15 minutes to meld the flavors.
3. *For the sour cream mixture:* Mix the 1 cup of sour cream with the remaining $\frac{1}{4}$ cup of chimichurri sauce in a small bowl and set aside chilled.
4. *Assembly of the wrap:* Lay out the 4 whole wheat lavash breads and spread a thin layer of the sour cream mixture onto the bottom half of each. Onto each, lay pieces of lettuce on each, top with a thin layer of the sliced chicken, and then some of the grape salad. Proceed to roll each one up like a pinwheel, and then stick each with about 4 to 6 toothpicks.
5. Cut into 2- to 3-inch-wide rolls and serve.

CHIMICHURRI SAUCE

Yield: 12 ounces

Ingredients	Amounts
Fresh Italian parsley, packed	.75 oz.
Fresh cilantro, packed	.75 oz.
Fresh bay leaves, stems removed	.25 oz.
Fresh oregano	.25 oz.
Garlic cloves, peeled	.75 oz.
Lemon, juice of	2 oz.
Red wine vinegar	1.5 oz.
Extra virgin olive oil	4 oz.
Crushed red pepper flakes	.12 oz.
Ground black pepper	¼ tsp.
Salt	.1 oz.
Scallion, very thinly sliced	1 oz.

Method

1. Weigh out all of the ingredients.
2. Place fresh herbs and garlic in a food processor and grind finely.
3. Transfer to a storage container.
4. Stir in lemon juice, vinegar, olive oil, red pepper flakes, and black pepper, salt, and scallions.
5. Cover, label, and date. Refrigerate.