



Chicken Wrap with Home-made Potato Crisps with Cranberry Salsa

Cooking Time: 15 mins
Preparation Time: 15 mins
Servings: 4

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A modern classic that's as easy to prepare as it is to eat.

Ingredients:

For the wraps

- 8 Chicken fillets
- Cranberry salsa
- Salad to garnish
- 4 Wraps
- 2 Large red potatoes

For the Salsa

- 500g Margetts Cranberry Sauce
- 100g Red onion, finely diced
- 2 Red chillies, seeded and diced
- 100g Red, yellow or orange peppers, finely diced
- 50g Coriander, chopped
- 50g Flat parsley, chopped

Method:

1. Peel the potatoes and slice finely on a mandolin. Place in cold water.
2. Season the chicken and grill for 5-8 minutes until cooked.
3. Dry the potatoes in a paper towel and fry until crisp – drain and season.
4. Lay the wraps out and spread with the salsa.
5. Add the salad and lay 2 fillets of chicken in the middle.
6. Roll the wraps and cut diagonally.
7. Serve with potato crisps and garnish.

For the Salsa

1. Mix all the ingredients together and leave in the fridge for a couple of hours before you use.
2. You can vary the amount of chillies to taste.



Margetts



Kerrymaid

Recipere



Café Galleries

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