

California Club Chicken Wraps

I work in a corporate office, and our cafe has a 'wrap station' every Friday and these are a huge hit with everyone. I got hooked so I watched closely and finally made my own version at home; they are so delicious! If desired, place wrap in a panini maker for 1 to 2 minutes, or until wrap has grill marks and cheese is slightly melted.

Recipe by [Dianne Howard](#) | Created on **Mar 11, 2022**

Ingredients

- ½ cup mayonnaise
- ½ cup plain yogurt
- 2 chipotle chiles in adobo sauce, finely chopped
- 2 large spinach tortillas
- ½ cup shredded lettuce, or to taste
- 1 ½ cups shredded Monterey Jack cheese
- 1 Haas avocado - peeled, pitted, and diced
- 4 slices cooked bacon, chopped
- 1 red onion, finely chopped
- 1 tomato, chopped
- 2 cooked chicken breasts, cut into chunks

Directions

- Whisk mayonnaise, yogurt, and chipotle chiles together in a bowl.
- Cook tortillas in the microwave until warm and pliable, about 30 seconds.
- Spread 1 tablespoon chipotle mayonnaise down the center of each tortilla. Spread 1/2 the lettuce, 1/2 the Monterey Jack cheese, 1/2 the avocado, 1/2 the bacon, 1/2 the red onion, 1/2 the tomato, and 1/2 the chicken, respectively, in the center of each tortilla. Fold opposing edges of the tortilla to overlap the filling. Roll 1 of the opposing edges around the filling into a wrap.

Nutrition Facts

Serving: **2 wraps** | Calories: **1462 kcal** | Carbohydrates: **83.1 g** | Protein: **65 g** | Saturated fat: **29.5 g** | Cholesterol: **173.1 mg** | Sodium: **1776 mg** | Fiber: **14.4 g** | Sugar: **12.6 g**

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