

Buffalo Chick'n Wrap w/ Vegan Ranch Dressing

Swick

Serves 1 | Active Time: 40 minutes | Total Time: 40 minutes

Preparing Your Mise en Place

Preheat the oven to 425°F (220°C) and cook the Chick'n Tenders according to package instructions. Set aside.

To make the sauce: Heat a fry pan over medium heat and then add the butter. Once the butter has melted, add the hot sauce, tomato paste, garlic granules and pepper. Whisk to combine the ingredients. If needed, add a bit of water to thin out the sauce. Once done, remove from the heat.

Lastly, add the Tenders to the sauce, gently flipping them to completely coat them in the sauce.

Step 1: Preparing Your Mise en Place

- 1 (9-oz) pkg Gardein Chick'n Tenders
- 2 1/2 tbsp non-dairy butter
- 1/4 cup hot sauce of choice
- 1/2 tbsp garlic granules
- 1 tbsp tomato paste
- 1/4 tsp black pepper

Step 2: Assembling the Wraps

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| <ul style="list-style-type: none">• 4 - 10" or 12" tortillas• 1/2 cup Vegan Ranch Dressing• 1/2 cup celery, sliced paper-thin (on a mandolin)• 1/2 cup carrots, sliced paper-thin (on a mandolin)• handful of butter lettuce | <p>To assemble the wraps, place some lettuce onto a tortilla and then add a few pieces of the Buffalo Chick'n Strips. Then top with some thinly-sliced carrots and celery.</p> <p>Lastly, top with a some of the Vegan Ranch Dressing and then roll and serve immediately.</p> |
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