



SOUTHWEST CHICKEN LETTUCE WRAPS



Fresh butter lettuce topped with **Southwest Style Chicken Egg Rolls**, cotija cheese and sweet corn pico de gallo, served with avocado crema and garnished with chopped cilantro. Yield: 1 Serving

Southwest Chicken Lettuce Wraps Ingredients:

3 Each	Southwest Style Chicken Egg Rolls [#55220], Prepared According To Package Directions
3 Each	Butter Lettuce Leaves
2 Tbsp.	Cotija Cheese
¼ Cup	Avocado Crema
Garnish	Cilantro, Chopped & Divided

Sweet Corn Pico De Gallo Ingredients:

¼ Cup	Tomatoes, Diced
2 Tbsp.	Corn Kernels
2 Tbsp.	Red Onion, Diced
1 Tbsp.	Jalapeño Pepper, Minced
1 Tbsp.	Lime Juice
To Taste	Salt & Black Pepper

Directions:

1. In a small mixing bowl, mix together the tomatoes, corn kernels, red onion, jalapeño pepper, lime juice, 1 tsp. of cilantro, salt and black pepper until combined to make the sweet corn pico de gallo.
2. Place the butter lettuce leaves onto a serving dish and fill each with an even amount of sweet corn pico de gallo.
3. Place a **Southwest Style Chicken Egg Roll** with an even amount of cotija cheese in each butter lettuce leaf.
4. Serve with avocado crema and garnish with cilantro.

