

MEDITERRANEAN CHICKEN WRAPS

Build out this irresistible shawarma on warm pita flatbread, layering it with a generous spread of creamy hummus. Pile on fresh, vibrant toppings like crisp, thin-sliced red onion, juicy quartered cherry tomatoes, and briny halved Kalamata olives. A drizzle of rich garlic dipping sauce provides the perfect finishing touch, elevating every bite.



Ingredients:

- 5 lbs. Sliced Grilled Chicken Breast 0455113
- TT Chicken Shawarma Seasoning
- 1 red onion, sliced thin
- 1 pt. cherry tomatoes, quartered
- 1 jar Kalamata olives, halved
- 17 oz. container hummus
- 12 ea. pita flatbread
- 1 bottle of garlic dipping sauce

Instructions:

1. Heat chicken to 165°F
2. In a bowl, toss chicken in shawarma seasoning
3. Spread hummus on pita, top with chicken and vegetables
4. Fold pita and wrap tightly in paper or foil

Product	Description	Code #	Pack Size
 Pulled Chicken with Rotisserie Style Flavoring	Elevate your menu in seconds with our restaurant-quality savory pulled chicken! This 100% all-natural chicken is slow-cooked to juicy perfection, and kissed with a flavorful, rotisserie-style seasoning blend.	100260	5/2 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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