

Puerto Rican Wrap – 10 servings

- 1.75 cups Hunts sauce
- 1 red pepper (3.5 oz)
- 2 green peppers (7 oz)
- 30 oz of chicken
- 20 Wheat tortillas
- 2 cups Sargento 4 Cheese Mexican
- 6 tsp Goya Tomato cooking base
- 2 tbsp Sliced Spanish Olives
- 5 Small red potatoes
- 1 tbsp Extra virgin olive oil
- ¼ tbsp Goya adobo seasoning



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Recipe: 3330g; 4868 calories; 348.9 Pro; 646.2 Cho; 116.85 Fat; 12,853.5 Na
Serving: 333g; 486.8 calories; 34.89 Pro; 64.62 Cho; 11.685 Fat; 1285.35 Na

This is a unique Puerto Rican dish that resembles American style chicken wraps, with the exception of using authentic Hispanic spices and seasonings.

Cook the diced chicken in a pan until fully cooked. Add the chicken to a pot along with all the other ingredients except the cheese and tortillas. Add the adobo seasoning to taste. Cook until potatoes are soft. Scoop into tortillas, cover with cheese, and wrap up. Slice the wraps in half and serve.

