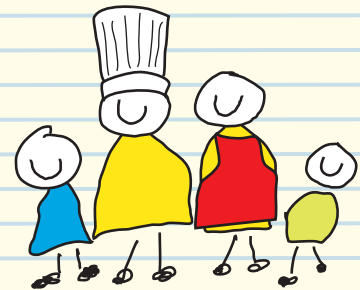




Wes Martin's Roasted Chicken and Red Grape Wraps w/ Honey Mustard Vinaigrette (Makes 4)

Breast meat from one 4-pound roasted chicken, very thinly sliced
3 tablespoons white vinegar
2 tablespoons honey
2 teaspoons dijon mustard
1/4 cup extra-virgin olive oil
Kosher salt and freshly ground black pepper
Four 10 to 12-inch whole wheat tortillas or wraps
Four large red or green leaf lettuce leaves
Heaping 1/2 cup seedless red grapes, quartered lengthwise
1 stalk celery, halved lengthwise and sliced



Lay the chicken slices out on a plate in a single layer and set aside. In a small bowl, whisk together the vinegar, honey, mustard, and olive oil until well combined and emulsified. Season with salt and pepper. Evenly drizzle 2 tablespoons of the dressing over the chicken slices and allow to absorb.

Place a tortilla on a work surface and place a lettuce leaf in the center. Lay 1/4 of the chicken on the lettuce in an even row along the bottom third of the tortilla. Follow with 1/4 of the grapes and celery, spreading it evenly over the chicken. Fold the sides of the tortilla over the ingredients and roll the tortilla from the bottom up to enclose. Wrap tightly in plastic wrap and repeat with the remaining ingredients.

Divide the remaining dressing into 4 small airtight containers and pack with the wraps as a dipping sauce.