

SMOKED CHICKEN & SWEET CHILLI WRAPS

Serves 2

Ingredients

[Smoked Chicken Breast](#) - thinly sliced

Deli or tortilla wraps

[Sweet Chilli Jam](#) or [Apple Cider Jelly](#), if you
prefer it less spicy

Cream cheese

Sliced pickled cucumbers

A bag of baby salad leaves



Gently warm the wraps in the microwave or on a grill for 20 seconds or so, (no need to bother on a picnic!).

One at a time, spread one side with cream cheese and then lay slices of [Smoked Chicken](#), a handful of salad leaves and the pickled cucumbers across the diameter of the wrap.

Drizzle over the [Sweet Chilli Jam](#) and or [Apple Cider Jelly](#), then tuck each side inward to hold in the filling. Roll up the wrap from the bottom and cut in half to show off the filling.

For easy finger food slice each wrap across its width into “cartwheels.”

Enjoy!