

CopyCat Chick-fil-A Cool Wrap

Ingredients

Grilled Chicken Breast:

2 large boneless skinless chicken breasts sliced in half horizontally and pounded thin

$\frac{1}{2}$ cup dill pickle juice

$\frac{1}{2}$ cup buttermilk

1 teaspoon salt

1 teaspoon ground black pepper

$\frac{1}{4}$ teaspoon paprika

$\frac{1}{4}$ teaspoon garlic powder

$\frac{1}{4}$ teaspoon onion powder

$\frac{1}{4}$ teaspoon celery salt

2 tablespoons olive oil to brush the grill

Wrap:

4 8-inch flaxseed wraps

1 cup shredded lettuce

$\frac{1}{4}$ cup cheddar cheese

$\frac{1}{4}$ cup colby jack cheese

Avocado Lime Ranch Dressing or dressing of your choice (optional)

Directions

Chicken:

Place the chicken, dill pickle juice, and buttermilk in a zip-top bag. Place the bag in the fridge, and let the chicken marinate for at least 30 minutes, but preferably for several hours.

Prepare the seasoning blend by combining salt, ground black pepper, onion powder, garlic powder, and celery salt in a small bowl. Season chicken with the seasoning blend on both sides of the chicken.

Heat the grill to 350°F or use a grill pan. Brush the grill with oil.

Remove the chicken from the marinade and place the chicken on the grill. Cook for 3 to 4 minutes on each side. The chicken should have an internal temperature of 165°F when you remove it from the grill.

Wrap:

Lay the wrap flat and top with about $\frac{1}{4}$ cup shredded lettuce in the center. Avoid adding any ingredients in the outer 1-inch perimeter of the wrap. You will need this space for folding and rolling your wrap.

Top with strips of grilled chicken and shredded cheese. You will likely use 5-6 strips of chicken.

Fold in the wrap over the top and bottom space of the ingredients.

Then fold one side of the wrap over the ingredients and towards the other side. Tuck under the ingredients tightly.

From here, roll the wrap up into a tight wrap, tucking in any excess sides along the way. Be sure to make it tight!

Use a sharp knife and cut the wrap in half before you enjoy!

Serve with avocado ranch dressing or the dressing of your choice.