

CopyCat Longhorn Steakhouse Firecracker Chicken Wraps

Ingredients

8 ounces cooked chopped chicken
1 tablespoon vegetable oil
1 tablespoon diced red bell pepper
1 tablespoon diced jalapeño pepper
1 minced garlic clove
1 teaspoon paprika
1 teaspoon salt
 $\frac{1}{2}$ teaspoon ground cayenne pepper
 $\frac{3}{4}$ teaspoon ground black pepper
 $\frac{1}{4}$ cup cream cheese 2 ounces
 $\frac{3}{4}$ cup cheddar-jack shredded cheese blend
10 flour tortillas 7-inch
3-4 cups vegetable oil or peanut oil
3 roughly chopped romaine lettuce
1 medium Roma tomato chopped
Dipping sauce of choice

Directions

Prepare the filling. Heat the 1 tablespoon of vegetable oil in a medium skillet over medium-low heat. Sauté the bell pepper, jalapeno pepper, and garlic until the veggies are softened, 3-5 minutes. Remove from the heat and stir in the chicken, seasonings, cream cheese, and shredded cheese.

Fill the tortillas. Place 2 tablespoons of the filling in the center of a tortilla and roll up, first by tucking in the ends, then rolling.

Fry. Pour the vegetable oil into a large skillet until it is 1-2 inches deep. Heat to 375 degrees over medium heat. Fry the wraps for 1-2 minutes per side, until crispy and golden brown.

Remove to a paper towel-lined plate.

Serve. Serve over a bed of chopped lettuce and diced tomato with the dipping sauce of your choice.