

Spec Sheet

BBQ Bacon & Chicken Wrap



Ingredients:

1. A 12inch soft tortilla wrap
2. 4 Strips of southern fried chicken
3. 2 Crispy Bacon (cut in half = 4)
4. BBQ Sauce
5. Shredded Lettuce
6. Chopped tomato
7. Diced Onion
8. Small Ramekin of Chosen Sauce
9. **Portion of chips served in Chip kettle**
10. **The Brenchley side Salad:** A generous handful of mixed leaf salad, 2 cherry tomato halved, 3- 4 slices of red onion, 20ml ranch dressing served in small bowl

Method:

1. To start, place the southern fried chicken fillet into the fryer and fry for around 5 minutes or until the internal temperature reaches 75 celsius.
2. Soften Wrap (5 to 10 seconds in microwave)
3. Now **assemble the wrap** by adding :
 - Place Bed of Shredded Lettuce, Chopped tomatoes and diced onions in the wrap
 - Place the Bacon on the salad.
 - Drizzle the BBQ Sauce on the bacon
 - Place 4 Slices of Coated fried chicken strips on the bacon
 - Add a line of Mayo over the chicken
 - Place more Crispy Bacon on the chicken strips
 - Drizzle the BBQ Sauce on the bacon
 - Place more Shredded Lettuce, Chopped tomatoes and diced onions on bacon
 - Wrap tightly folding in the two ends (see picture) and cut in half

Serve on a Wooden board with paper napkin and a Kettle of Fries or small Bowl of Brenchley side salad and a small paper Ramekin of selected Sauce

Do not cook wrap