

*Fresh Ideas featuring:*



### **Grilled Chicken Avo-Wheelies**

- 1-1/2 cups chopped grilled chicken.
- 1/2 cup corn kernels, rinsed and drained.
- 1/4 cup finely chopped red onion.
- 1/2 cup prepared barbecue sauce or salsa.
- 4 flour tortillas.
- 1 ripe, large Hass avocado, peeled, pitted and mashed.

Additional barbecue sauce or salsa for dipping.

Combine chicken, corn, onion and sauce or salsa in a large bowl. In the center of each tortilla, spread about 3 tablespoons of mashed avocado to cover entire surface. Place 1/2 cup chicken mixture in center and spread evenly over avocado spread. Carefully roll stuffed tortilla tightly. Place roll, seam down on a cutting board. With a very sharp, serrated knife, cut the roll into 6 even pieces. Serve with sauce or salsa for dipping.

Yields 24 snack pieces



**Chilean Fresh Fruit Association**  
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