

Baked Chicken and Roasted Red Pepper Wraps with Mozzarella Cheese

Ingredients:

- 4 Original Mission Deli Wraps
- 1 medium courgette
- 250g tub ricotta cheese
- 1 tsp dried oregano
- 1 medium egg
- 2 tbsp Parmesan cheese
- 4 tbsp roughly chopped parsley
- 4 tbsp roughly chopped fresh basil
- 4 heaped tbsp dried breadcrumbs
- 200g shaved chicken, roughly chopped
- salt and freshly milled black pepper
- 450g jar roasted, whole peppers, drained
- 2 x 100g balls mozzarella, sliced into 8 slices

Serves 4-6 persons

Method:

- Pre heat the oven to 200°C gas 6.
- Grate the courgette, then place into a large bowl. Add the ricotta cheese, oregano, 1 medium egg, Parmesan, parsley, basil, breadcrumbs and mix well.
- Next add the shaved chicken, and salt and pepper, again mix well.
- Open the peppers, so they lay flat onto the 4 wraps. Top one with a ¼ of the ricotta mixture, then fold up in the normal way. Then repeat the process for the other 3.
- Pack into a baking dish, then lay 2 slices of cheese over each rolled wrap.
- Sprinkle with a little salt and pepper.
- Bake in the oven for 25 minutes, or until the cheese is nicely browned.
- Serve with boiled new potatoes and dressed green salad.

Recipe courtesy of Mission Deli Wraps
Mission : world leader in wraps and tortillas

