



Cotswold™ Wraps

Ingredients:

- 2 wraps, plain or flavoured
- 2 tablespoons soured cream
- 100g Cotswold™ cheese sliced
- sprinkling of freshly chopped chives
- 1 red pepper, cut into large chunks
- 1 orange pepper, cut into large chunks
- 1 red onion, peeled and cut into large chunks
- 2 small chicken breasts chargrilled

Serves 2



Method

- 1) Sprinkle the vegetables with Olive Oil and oven roast at 190°C until golden brown.
- 2) Warm the wraps as per packet instructions
- 3) Spread each wrap with some soured cream, sprinkle with chives and seasoning.
- 4) Arrange the roasted vegetables, cheese and chicken in the wraps and fold.

Serve immediately