

Creamy Chicken 65 Egg Wrap

A flavorful, no-bake wrap combining spicy Chicken 65 with creamy eggs and smooth cream cheese for a quick and satisfying meal.


15 min

Total time

Easy

Difficulty

480

kcal / serving

Ingredients

- 100g cooked Chicken 65 pieces
- 2 large eggs
- 50g cream cheese
- 1 whole wheat tortilla or wrap
- 1 tbsp chopped coriander
- Salt and pepper to taste
- 1 tsp olive oil

Steps

- 1 Hard boil the eggs: place eggs in boiling water for 9 minutes, then cool and peel.
- 2 Chop the hard boiled eggs into small pieces.
- 3 In a bowl, mix the chopped eggs with cream cheese, salt, pepper, and chopped coriander until creamy.
- 4 Warm the whole wheat tortilla lightly on a pan with olive oil for 30 seconds each side.
- 5 Spread the creamy egg and cream cheese mixture evenly over the warm tortilla.
- 6 Distribute the cooked Chicken 65 pieces evenly over the mixture.
- 7 Carefully roll the tortilla into a wrap.
- 8 Slice the wrap in half and serve immediately.