



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Ranch Chicken Wraps**

**Serves 4**

#### **Ingredients**

2 boneless skinless chicken breasts  
salt and pepper (to taste)  
1 teaspoon garlic powder  
8 slices black forest ham  
1 cup baby spinach leaves  
8 slices provolone cheese  
4 (10 inch wraps)

Ranch Dressing – (Or you can use purchased Ranch Dressing)

¼ cup Greek yogurt  
½ cup mayonnaise  
½ cup milk  
2 tablespoons apple cider vinegar  
1 teaspoon salt  
½ teaspoon ground black pepper  
¼ teaspoon dried dill  
1 tablespoon flat leaf parsley  
1 tablespoon chives  
1 teaspoon minced garlic

Preheat the oven to 350 degrees F. Season the chicken breasts on both sides with salt, pepper, and garlic powder. Place the chicken breasts onto a baking sheet lined with aluminum foil. Place into the oven and bake at 350 degrees F. for 30-45 minutes or until the chicken is fully cooked. Remove from the oven. Allow the chicken to cool to the point where it can be handled and slice into thin strips.

In a blender add yogurt, mayonnaise, milk, cider vinegar, 1 teaspoon salt, ½ teaspoon pepper, dried dill, parsley, chives and garlic. Pulse for 30-60 seconds until smooth and creamy. Cover and chill until ready to use.

Lay out each wrap onto a flat surface. Place 2 slices of provolone cheese onto each wrap. Top with some spinach, some of the sliced chicken, and 2 slices of black forest ham. Drizzle 2-3 tablespoons of the ranch dressing over the fillings. Carefully roll the wraps.

***Credit: Pop Sugar***