



SUMMER MENU ESSENTIAL #5

Peri-peri  
roasted chicken breast  
served in a warmed  
wrap with feta cheese,  
houmous and green  
leaf salad

## You will need

Chicken breasts, wraps, spinach, houmous, feta cheese, green leaf salad and lime and of course...

**a bottle of Heinz Peri-Peri Sauce**

## Method

- 1 Brush the chicken with a little oil and place on to the BBQ or grill/cook, turning frequently until cooked through
- 2 Toss the chicken in the Heinz Peri-Peri Sauce, wilt the spinach and set aside whilst you assemble the wrap
- 3 Spread the Houmous on the warmed wrap, add the spinach, slice the chicken and scatter over with the feta cheese and green leaf salad
- 4 Finish with a squeeze of lime, some additional Heinz Peri-Peri Sauce if required and roll up the wrap

IT HAS TO BE

**HEINZ**

FOODSERVICE