



## Pesto Chicken Wraps

- 1 cup couscous with sun-dried tomatoes and basil (in deli section)
- 2 Tbsp. roasted garlic Caesar dressing or fat-free Italian dressing
- 4 whole wheat wraps or tortillas, heated
- 1/2 cup prepared basil pesto
- 1 cup packed baby spinach leaves
- 1 1/2 cups cooked shredded chicken
- 1/2 cup Almond Accents® Italian Parmesan sliced almonds

Mix couscous with dressing. Spread each tortilla with 2 Tablespoons pesto, 1/4 cup spinach leaves, 1/4 cup couscous, about 1/3 cup chicken, and 2 Tablespoons Almond Accents® Italian Parmesan sliced almonds, leaving a 1-inch border. Roll and slice each wrap in half at a diagonal. Sprinkle with additional Almond Accents® Italian Parmesan sliced almonds and chopped spinach as a garnish.

Makes 4 wraps

Serving Suggestion: For the seafood lovers in the house, substitute the chicken for crabmeat or shrimp.

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Preparation Time : 15  
minutes