



BUBBA burger Buffalo Chicken Wraps

FEEDS:

8 PEOPLE

PREP TIME:

5 MINUTES

COOK TIME:

15 MINUTES

TOTAL TIME:

20 MINUTES

GROCERY CHECKLIST:

- 1 Box of Chicken BUBBA burgers
- 8 Flour tortillas
- 4 Cups of buffalo sauce
- 2 Bunches of celery sticks
- 1 Bag of baby carrot sticks
- 2 Bags of shredded lettuce
- Ranch or blue cheese dressing

DIRECTIONS

STEP 1 - Prep the Fresh Ingredients.

Wash the celery, carrots, and lettuce if they aren't pre-washed. Cut the celery to your desired length.

Pro tip: Separate everything onto plates or in bowls and let everyone have fun building their own wraps..

STEP 2 - Cook the Chicken BUBBA burgers.

Cook your chicken BUBBA burgers straight from the freezer on a grill or skillet over medium heat. Cook for about 6-7 minutes per side, flipping once, until they reach 165°F internally. Using an airfryer or the oven? Check out our How to Cook page!

STEP 3 - Toss With Buffalo Sauce.

Once your Chicken BUBBA burgers are cooked, slice them into strips or bite-sized pieces. Then, toss the chicken in a bowl with buffalo sauce until they are fully coated.

STEP 4 - Wrap, Serve & Enjoy!

Place a warm tortilla on each plate. Add the shredded lettuce, buffalo chicken, and a drizzle of ranch or blue cheese dressing. Add the celery and carrots to your wrap for an extra crunch or leave them on the side for dipping.