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# Chicken Salad Wraps

**Prep Time:** 20 mins

**Cook Time:** 15 mins

**Total Time:** 35 mins

## Ingredients

- 1/2 cup(s) lemon juice
- 1/3 cup(s) fish sauce
- 1/4 cup(s) sugar, granulated
- 2 clove(s) garlic, minced
- 1/4 teaspoon pepper, red, crushed
- 8 small tortilla(s), flour, 6-inch
- 4 cup(s) lettuce, romaine, shredded
- 3 cup(s) chicken, cooked, shredded, (about 12 ounces)
- 1 large tomato(es), ripe, cut into thin wedges
- 1 cup(s) carrot(s), grated, (about 2 medium)
- 2/3 cup(s) scallion(s) (green onions), chopped, (1 bunch)
- 2/3 cup(s) mint, fresh, slivered

## Preparation

1. Whisk lemon juice, fish sauce, sugar, garlic and crushed red pepper in a small bowl until sugar is dissolved.
2. Preheat oven to 325° F. Wrap tortillas in foil and heat in the oven for 10 to 15 minutes, until softened and heated through. Keep warm.
3. Combine lettuce, chicken, tomato, carrots, scallions and mint in a large bowl. Add 1/3 cup of the dressing; toss to coat.
4. Set out the chicken mixture, tortillas and the remaining dressing for diners to assemble wraps at the table. Serve immediately.

