• Burger lettuce wraps

Meal prep tools

• I get all my free-range chicken breasts and bacon from **Butcher Box**



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Chicken and Kale Caesar Wraps

These veggie-filled Chicken and Kale Caesar Wraps are the perfect on-the-go lunch and include a lighter vegetarian avocado caesar dressing!



Ingredients

Caesar dressing (makes about 1 cup dressing)

- 1 cup light mayo
- 1/2 cup parmesan cheese
- 2 tbsp lemon juice
- 1 tbsp Worcestershire sauce
- 1 tbsp dijon mustard
- 1 tbsp capers
- 3 cloves garlic, minced
- 1/2 tsp each salt and pepper

Wrap

- 4 multi-grain wraps
- 2 chicken breasts
- 4 slices turkey bacon
- 1 small red onion, sliced
- 2 cups kale

Get ingredients

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Instructions

- 1. Add all caesar dressing ingredients to a blender, food processor or bowl with an immersion blender and blend until well combined.
- 2. Meanwhile, cook chicken in a large pot of boiling water for 15 min. Let cool and shred apart with two forks. At the same time, fry turkey bacon in pan on med-high heat for 5-7 min until well cooked.