**Ingredients 25 Servings 50 Servings 100 Servings**

Tortillas, Whole Grain 25 50 100

Romaine Lettuce 6 ¼ cups 12 ½ cups 25 cups

Chicken pieces, fully cooked 3 1/8 lbs 6 ¼ lbs 12 ½ lbs

Ranch or Caesar Dressing ¾ cup 1 ½ cup 3 cups

Bacon pieces, fully cooked ¾ cup 1 ½ cup 3 cups

Cheddar Cheese slices 12 ½ ea 25 ea 50 ea

**Instructions**

1. Heat oven to 350. Spread chicken pieces on baking sheet and cover with foil. Cook until thoroughly heated through, about 20 minutes. Keep chicken warm so it will soften cheese when assembling wrap later.
2. Heat tortillas in microwave or oven (wrapped in foil) until warm and pliable (so they don’t tear when rolled up). Work with 5-10 at a time.
3. Lay tortillas on clean flat surface. Add ¼ cup lettuce on tortilla. Lay 2 oz chicken pieces in line on center of each tortilla and add half a slice of cheese on top.
4. Spread 1 tablespoon of dressing on cheese. Top dressing with 2 teaspoons bacon (you can also add small amounts of tomato if it is available).
5. Fold ends of tortilla up over filling, then fold into burrito-style.
6. Slice in half and serve.

**Nutrition**

1 Serving = 2 halves

Calories: 440 Saturated Fat: 6.5 Sodium: 1043