

# FRANKENWRAPS





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Preparation time: 10 minutes

Cooking time: 20 minutes

Serves: 12

Difficulty: ★★

4 green tortilla wraps  
2 cups cooked BBQ chicken, shredded  
½ cup spreadable cream cheese  
½ cup mayonnaise  
1 ½ cups cos lettuce, shredded  
2 carrots

1 small parsnip, peeled  
1 Lebanese cucumber  
4 black olives, pitted  
4 jalapeno slices  
120g tasty cheese, cut into cubes  
Half-cup corn chip pieces

**1 Arrange** the wraps on a board. Combine the chicken, cream cheese, mayonnaise in a bowl. Mix well. Spoon into the centre of wraps with lettuce, then coarsely grate 1½ carrots onto the mix.

**2 Fold** the sides of the wrap over, then the top. Fold the base at an angle.

**3 Finely** slice the remaining carrot, cucumber, parsnip and stack with a slice of olive on each. Place 2 on each wrap. Put a jalapeno slice on top of each for a mouth. Thread cheese cubes onto toothpicks and insert into the sides of the wrap to make Frankenstein's bolts. Use corn chip pieces to make hair, then serve.