



Chicken Wrap and Las Terceras Hard-Cured Manchego Cheese P.D.O.



INGREDIENTS:

- Fajitas
- Lettuce
- Tomato
- Onion
- Salt and pepper to taste
- Las Terceras Hard-Cured Manchego Cheese
- Chicken breast
- Yogurt sauce

PREPARATION:

Cut the chicken breast into small tacos and fry in the pan with salt and pepper to taste along with the onion. Meanwhile, we cut the cured Manchego cheese into small wedges. Wash and cut into small pieces the tomato and lettuce.

In a pan over low heat, heat the fajitas slightly until golden brown. Next, fill the wrap with all the ingredients: in the center of the tortilla, add the lettuce, the cut tomato and onion, the chicken breast and finally add the yogurt sauce. Roll the tortilla well so that the ingredients do not fall.