

Curried chicken wraps

3 split chicken breasts bone in, skin on
Olive oil
Kosher salt
Freshly ground black pepper
1 ½ C good quality mayonnaise
1/3 C dry white wine
¼ C chutney
3 Tbs curry powder
1 C medium diced celery
¼ cup raisins
1 C whole, roasted, salted cashews
1 head of butter, red leaf, or romaine lettuce
6 tortillas, flavored or unflavored

Pre heat oven to 350f

Place the chicken on a sheet pan and rub with olive oil, sprinkle with salt and pepper. Roast for 35 to 40 minutes. Set aside until the chicken is cool enough to handle. Remove the meat from the bones, discarding the skin and bone. Shred the meat by hand.

Combine the mayonnaise, wine, chutney, curry powder, and 1 ½ tsp of salt in a food processor fitted with a steel blade. Process until smooth.

Combine the chicken with the dressing, add the celery, scallions, and raisins, mix well, and refrigerate for a couple of hours. Remove the chicken from the refrigerator and add the cashews.

Place tortillas on a flat, clean surface, place a leaf of lettuce in the center of the tortilla and fill with the chicken mixture. Fold the tortilla and cut on the diagonal.