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Rotisserie chicken avo-ritos recipe

Perfect for an easy meal that is both healthy and delicious, these tasty avocado and rotisserie chicken burritos are packed with fresh ingredients, and come together with a zesty lemon Dijon dressing.

Dressing Ingredients

- 1/3 cup Greek yogurt
- 1 Tbsp. mayonnaise
- 1 Tbsp. Dijon mustard
- 2 Tbsp. extra-virgin olive oil
- 1 clove garlic, finely minced
- 1/2 tsp. lemon zest
- 1 Tbsp. fresh lemon juice
- salt and pepper, to taste

Dressing Instructions

1. Whisk together the yogurt, mayonnaise, and mustard in a medium bowl until well blended. Whisk in the olive oil, garlic, lemon zest, and lemon juice.
2. Season to taste with salt and pepper.
3. Refrigerate until served.

Burrito Ingredients

- 1 large ripe avocado, peeled, seeded, chopped
- 1/2 rotisserie chicken, skinned, boned, shredded
- 1 cup cherry tomatoes, quartered
- ? cup green onions, chopped
- 2 cups iceberg lettuce, shredded
- 2 extra large flour tortillas

Instructions

1. Place the tortilla on a cutting board.
2. Spread the dressing on the tortillas.
3. On two-thirds of the tortilla, layer on lettuce, chicken, avocado, tomatoes, and green onions.
4. Starting at the layered side, begin rolling the burrito and folding in the sides about halfway through.
5. Continue rolling until you run out of tortilla.
6. Cut in half and serve immediately.

