

Grilled Chicken & Avocado Wrapini

Makes 4 wraps

cooking spray

4 fajita sized flour tortillas (wheat or regular)

1/2 cup shredded Mexican flavored cheese

3 boneless chicken breasts, grilled and sliced

1 avocado, peeled and sliced

1/2 cup diced cherry tomatoes

Preheat the panini press.

Spray one side of each tortilla with cooking spray; flip over. Sprinkle a pinch of cheese into each tortilla. Top with chicken, avocado and tomatoes. Sprinkle on a little more cheese. Roll and press on panini grill until cheese is melted and the tortilla is marked with golden grill strips.

Source: Inspired from [Jason's Deli](#)