

dinner in a **dash** show!

Grilled Chicken, Ham & Swiss Wraps

Use this list to coach your host and pack your tote!

Grocery List

- 3 boneless, skinless chicken breasts (5–6 oz each)
- 1 tbsp canola oil
- 2½ tbsp **Dijon Mustard Rub**
- 2 medium whole dill pickles
- 4 oz Swiss cheese
- ½ cup light mayonnaise
- 1 garlic clove
- 12 thin slices low-sodium deli ham
- 3 11-in. flour tortillas


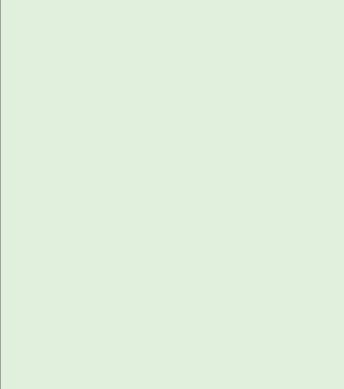

Tools Needed

Tool	Task
Flexible Cutting Mats	Season chicken breasts and assemble finished wraps.
Chef's Silicone Basting Brush	
Adjustable Measuring Spoons	
Dijon Mustard Rub	
Small Ridged Baker	Cook chicken breasts.
Parchment Paper	
Chef's Tongs	
Cutting Board	Dice chicken breasts and cut finished wraps.
Chef's Knife	
Serrated Peeler	Slice dill pickles.
Microplane® Adjustable Coarse Grater	Grate Swiss cheese.
1-cup Prep Bowls	
Garlic Press	
Classic Batter Bowl	Press garlic clove.
Easy Read Measuring Cups	
Small Mix & Scraper®	
Grill Pan	Measure and mix pressed garlic, mayonnaise, rub and diced chicken.
Grill Press	
Nylon Turner	
Grill Pan	Cook assembled wraps.
Grill Press	
Nylon Turner	



Recipe Demonstration Guide

After your Show opening, use this quick guide during the recipe preparation.
Follow this with your Show closing and full-service checkout.

Recipe Step	Product Item # & Catalog Page #	Words to Say	Reference Image
<p>1. Brush chicken with oil using Chef's Silicone Basting Brush; sprinkle with 2 tbsp of the Dijon Mustard Rub.</p> <p>Arrange chicken in Small Ridged Baker; cover with Parchment Paper. Microwave on HIGH 5–6 minutes or until internal temperature reaches 165°F.</p> <p>Remove chicken from baker to clean Cutting Board; cool 5 minutes. Dice chicken into ½-in. pieces with Chef's Knife.</p>	<p>Chef's Silicone Basting Brush #1755 (p. 40)</p> <p>Dijon Mustard Rub #9490 (p. 14)</p> <p>Small Ridged Baker #1342 (p. 33)</p> <p>Parchment Paper #1506 (p. 38)</p> <p>Cutting Board #1012 (p. 51)</p> <p>Chef's Knife #1054 (p. 49)</p>	<p><i>PROMOTE MONTHLY GUEST SPECIAL HERE!</i></p> <p>Cross Sell: “<i>Flexible Cutting Mats, #1013 (p. 51), are perfect for light prep work like seasoning meat and our Chef's Tongs, #2955 (p. 28), make easy work of transferring seasoned meat to your pan or baker.</i>”</p>	
<p>2. Meanwhile, slice pickles lengthwise with Serrated Peeler.</p> <p>Grate cheese with Microplane® Adjustable Coarse Grater.</p> <p>Combine mayonnaise, garlic pressed with Garlic Press and remaining ½ tbsp rub in Classic Batter Bowl; mix well. Add chicken to batter bowl; stir to coat.</p>	<p>Serrated Peeler #1072 (p. 55)</p> <p>Microplane® Adjustable Coarse Grater #1108 (p. 53)</p> <p>Garlic Press #2576 (p. 57)</p> <p>Classic Batter Bowl #2230 (p. 59)</p>	<p>Cross Sell: “<i>Don't forget to add a set of 1-cup Prep Bowls #1825 (p. 59), to your order. They are perfect for staging prepped ingredients like shredded cheese and sliced pickles.</i>”</p> <p>Cross Sell: “<i>The Small Mix 'N Scraper®, #1659 (p. 61), is a must-have! The heavy-duty silicone head is perfect for stirring, scraping and folding mixtures.</i>”</p>	
<p>3. To assemble wraps, layer 2 slices of the ham widthwise over center of 1 tortilla, overlapping as necessary; top with ⅓ of the chicken mixture, ⅓ of the pickles, 2 additional slices of ham and ⅓ of the cheese.</p> <p>Fold in sides of tortilla and roll up tightly, burrito-style. Repeat 2 times for a total of 3 wraps.</p>		<p>Cook's Tip: “<i>Warming the tortillas will make them easier to roll up. To warm tortillas, place them between paper towels and microwave on HIGH 30–45 seconds or until warm.</i>”</p>	
<p>4. Preheat Grill Pan and Grill Press over medium-low heat 5 minutes.</p> <p>Place wraps in pan; top with Grill Press and cook 3–4 minutes per side or until grill marks appear.</p> <p>Remove wraps from pan; cut in half on a bias and serve immediately.</p>	<p>Grill Pan #2868 (p. 21)</p> <p>Grill Press #2875 (p. 21)</p>	<p><i>PROMOTE MONTHLY GUEST SPECIAL HERE!</i></p> <p>Cross Sell: “<i>Purchase the perfect pair for turning and slicing paninis and wraps: the Nylon Panini Spatula, #2352 (p. 25) and Nylon Serrated Knife, #1119 (p. 24)!”</i></p>	