

Choco Fever Dream

Cheesy Garlic Chicken Wraps

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 4 garlic cloves, minced
- [ ] 2 tbsp butter
- [ ] 1 cup shredded mozzarella cheese
- [ ] 4 large flour tortillas
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp honey
- [ ] Salt and black pepper to taste

Optional Add-ins

- [ ] Fresh parsley, chopped
- [ ] Red pepper flakes for heat

Instructions

1. Pat the chicken dry, season with salt and pepper, then set aside.
2. In a skillet over medium-high heat, melt butter, add minced garlic and sauté until fragrant—about 30 seconds.
3. Add the chicken pieces, cooking until golden brown and cooked through, about 5-7 minutes.
4. Stir in lemon juice, honey, and shredded mozzarella; let the cheese melt into a silky sauce.
5. Warm each tortilla in a dry pan for 10 seconds per side, then spoon the cheesy chicken mixture onto the center.
6. Fold the sides and roll tightly; serve warm, optionally garnished with parsley or red pepper flakes.

Nutrition per serving

380 kcal	30 g	32 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra flavor, drizzle a tiny bit of olive oil over the wraps before serving.
- If the cheese clumps, lower the heat and stir gently; it will melt smoothly.
- These wraps taste just as good the next day reheated gently on the stove.