

4 grilled boneless, skinless
chicken breasts

¼ cup red hot pepper sauce

6 large chipotle tortillas

¾ cup Gorgonzola
cheese dressing

1½ cups coarsely chopped
fresh spinach

¾ cups shredded pepper
Jack cheese

Makes 4 to 6 servings

Buffalo Chicken Wraps

LOVEJOY'S BAR AND GRILL, LARAMIE

This signature appetizer features a distinctive combination of flavors and a spicy kick. For a milder flavor, substitute mild pepper sauce and use Monterey Jack cheese.

Preheat the oven to 350 degrees. Dice the chicken breasts into ½-inch cubes and lightly toss with the hot pepper sauce in a large mixing bowl until the chicken is coated.

Spread an even amount of the diced chicken in the center of each tortilla. Add the Gorgonzola dressing, fresh spinach, and pepper Jack cheese to each tortilla.

Roll the tortillas tightly and bake for 10 to 15 minutes, or until warmed through and the cheese is melted. Slice the tortillas on the diagonal into halves or thirds and serve them warm on a platter with dressing on the side.