



→LUNCH←

GRILLED BURRITO FEATURING GALLO SALAME PEPPERONI



DIRECTIONS

1. Start by placing the shredded cheese onto the tortilla
2. Next, place the diced green chili followed by the onion, tomato, chicken and Gallo Salame Pepperoni.
3. Now heat the olive oil in a saute pan on medium-high heat.
4. Roll the tortilla into a burrito and grill on both sides of the tortilla in the saute pan.
5. When browned on both sides of the tortilla, cut in half and serve.

INGREDIENTS

- 3 Gallo Salame Pepperoni, julienne
- 1 flour tortilla, 12 inch
- 1/4 cup mozzarella cheese, shredded
- 2 tbsp. diced green chile, canned
- 2 tbsp. onion, sliced
- 2 tbsp. tomato, diced
- 3 oz. chicken, precooked diced
- 2 tbsp. olive oil