

Chicken & Pancetta Caesar Wrap

Servings: 2 | **Difficulty:** Easy | **Prep Time:** 5 minutes | **Total Time:** 25 minutes

About the Dish:

This Chicken & Pancetta Caesar Wrap is our elevated take on the viral summertime favorite, made with grilled chicken, crisp romaine, creamy Caesar dressing, and crispy pancetta for a richer, more flavorful twist on traditional bacon. Dry cured and packed with savory depth, pancetta brings an unmistakably elevated bite that takes this wrap to the next level. Fresh, crunchy, and easy to pack up for the day, it's the perfect poolside lunch and a go-to staple for summer weekends ahead.

Ingredients:

- (4 oz) Volpi Sliced Pancetta
- (1) Chicken Breast, *grilled*
- (1 head) Romaine Lettuce
- (2) Large Tortillas
- (1/2 cup) Croutons
- Parmesan Cheese, *grated*

For the Dressing:

- (1/2 cup) Mayonnaise
- (1 tbsp) Dijon Mustard
- (1 tsp) Lemon Juice
- (1 tsp) Garlic, *minced*
- (1/2 tsp) Worcestershire Sauce
- Salt & Pepper, *to taste*

Directions:

- 1) In a bowl, whisk together the mayonnaise, dijon mustard, lemon juice, garlic, worcestershire sauce, salt, and pepper until smooth and creamy.
- 2) Cook the sliced pancetta over medium-high heat until crisp and golden.
- 3) On a large cutting board, combine the romaine, grilled chicken, crispy pancetta, croutons, parmesan cheese, and dressing. Chop and toss together until evenly coated.
- 4) Divide the mixture between large tortillas and wrap tightly. Toast over medium heat until warm and golden brown on both sides, then slice and serve.