Simple Sweet and Spicy Chicken Wraps

Team Building

Ingredients:
- 1/2 cup mayonnaise
- 1/4 cup finely chopped seedless cucumber
- 1 tablespoon honey
- 1/2 teaspoon cayenne pepper
- ground black pepper to taste
- 2 tablespoons olive oil
- 1 1/2 pounds skinless, boneless chicken breast halves - cut into thin strips
- 1 cup thick and chunky salsa
- 1 tablespoon honey
- 1/2 teaspoon cayenne pepper
- 8 (10 inch) flour tortillas
- 1 (10 ounce) bag baby spinach leaves

Directions:
1. Mix together the mayonnaise, cucumber, 1 tablespoon of honey, 1/2 teaspoon of cayenne pepper, and black pepper in a bowl until smooth. Cover and refrigerate until needed.
2. Heat the olive oil in a skillet on medium-high heat, and cook and stir the chicken breast strips until they are beginning to turn golden and are no longer pink in the middle, about 8 minutes. Stir in the salsa, 1 tablespoon of honey, and 1/2 teaspoon of cayenne pepper. Reduce the heat to medium-low and simmer, stirring occasionally, until the flavors have blended, about 5 minutes.
3. Stack the tortillas, 4 at a time, in a microwave oven and heat until warm and pliable, 20 to 30 seconds per batch.
4. Spread each tortilla with 1 tablespoon of the mayonnaise-cucumber mixture, top with a layer of baby spinach leaves, and arrange about 1/2 cup of chicken mixture on the spinach leaves.
5. Fold the bottom of each tortilla up about 2 inches, and start rolling the burrito from the right side. When the burrito is half-rolled, fold the top of the tortilla down, enclosing the filling, and continue rolling to make a tight, compact cylinder.
6. Slice wrap in half to serve.

Serving Size 8 wraps