## Spicy Chicken Roll Ups

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## **Ingredients:**

1/3 cup mayonnaise

2 tsp sriracha sauce

1/8 tsp cumin

1/8 tsp paprika

1/4 tsp garlic powder

1/2 green onion, chopped

1 small can chopped black olives

4 medium sized tortillas

8 slices deli chipotle chicken

1/2 cup Chipotle Ranch salad dressing

OPT: additional sriracha sauce for serving

## **Directions:**

- \*Mix the mayonnaise, sriracha, cumin, paprika and garlic powder. Spread onto the center of the tortillas, leaving about a 3/4 inch border.
- \*Sprinkle with the green onion and chopped black olives.
- \*Cover with 2 slices of the deli chicken. Roll up tightly.
- \*Slice the rolled tortillas into about 1 inch slices.
- \*OPT: drizzle with additional sriracha sauce for extra spicy.
- \*Serve with Chipotle Ranch salad dressing for dipping.