



Quick chicken avocado burritos

20'
Hands on

4
Portion(s)

1
Difficulty



Ingredients

- 4 pita breads
- 40 g strained yogurt
- 50 g pesto alla Genovese, ready made
- 500 g chicken breast fillet, roasted
- 1 avocado(s), large
- 200 g gruyere cheese, grated
- 2 tablespoon(s) coriander

To serve

- 100 g strained yogurt

Διατροφικός πίνακας

Nutrition information per portion

691 Calories (kcal)	31.8 Total Fat (g)	14.0 Saturated Fat (g)	37.5 Total Carbs (g)
35%	45%	70%	14%
5.1 Sugars (g)	62.0 Protein (g)	2.9 Fibre (g)	2.4 Sodium (g)
6%	124%	11%	39%

Method

- Spread the pita bread on a clean working surface.
- Spread 10 g of yogurt onto each pita bread.
- Spread the pesto sauce over it.
- Chop the [roasted chicken breast](#) into 1 cm pieces and divide it among the pitas.
- Thinly slice the [avocado](#) and add over the chicken.
- Sprinkle with grated gruyere and finely chopped coriander.
- Wrap each pita bread and serve with yogurt.
- You can also heat them up on the grill for a few minutes. This is optional.