Cheesy Garlic Chicken Wraps



Ingredients:

2 boneless, skinless chicken breasts, cooked and shredded 1 cup shredded mozzarella cheese 4 cup cream cheese, softened 2 tbsp garlic powder 1 tbsp butter, melted 4 large flour tortillas Fresh parsley, chopped (optional)

Instructions:

Preheat oven to 375°F (190°C).

In a bowl, mix shredded chicken, mozzarella, cream cheese, garlic powder, and melted butter.

Lay out tortillas and evenly distribute the chicken mixture across each one.

Roll up the tortillas, folding in the sides as you go, and place seam-side down in a baking dish.

Bake for 15-20 minutes, until golden and crispy.

Garnish with chopped parsley, if desired. Serve warm and enjoy!