

## Back to School Lunch Box Wraps

### Ingredients

2 tablespoons olive oil  
1 cup broccoli coleslaw mix ([Manny BrocSlaw 201751](#))  
1 cup shredded cabbage ([Manny 201109](#))  
3/4 cup cooked chicken breast, cut into bite-sized pieces ([John Soule Foods 266185](#))  
salt and pepper to taste

1 (15 ounce) can Meijer Organic garbanzo beans, undrained ([127538](#))  
3 tablespoons mayonnaise  
2 tablespoons Dijon mustard  
1 teaspoon Sue Chef ground cumin  
1 teaspoon Sue Chef garlic powder  
1/2 teaspoon Sue Chef onion powder  
salt and pepper to taste

4 (10 inch) flour tortillas ([La Fuerza 035110](#))

### Directions

1. Heat oil in a large heavy skillet over medium high heat. Stir in the broccoli coleslaw mix, and cook until tender. Add the cabbage and chicken and toss for a minute or two. Remove from heat and season with salt and pepper to taste.
2. In a blender, combine garbanzo beans, mayonnaise, mustard, cumin, garlic, onion powder, salt and pepper. Blend until smooth and creamy.
3. Heat tortillas for a few seconds in the microwave for easier folding. Spread each tortilla with sauce, then put a large heap of the slaw mixture on top. Wrap like you would a burrito.