

# CHICKEN APPLE SAUSAGE WRAP



## Ingredients

- 4 links Aidells Chicken & Apple Sausage
- 4 large flour tortillas or sandwich wraps
- 2 cups shredded Napa cabbage
- 1 Granny Smith apple, cored and chopped
- 1 red onion, peeled and chopped
- 1/2 cup honey mustard salad dressing

## Cooking Instructions

On a barbecue grill or frying pan, over medium high heat, cook the sausage about 5-8 minutes until brown. Divide between the tortillas, keeping the sausage in the center of the tortilla. Top with the cabbage, apple, onion and dressing. Fold the bottom of the tortilla over once, then roll in each side to create a pocket. Wrap in foil or wax paper for transport.

Serves 4



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or Mango Sausage