Chicken Wraps

1 can of black beans, rinsed and drained

8 tortillas

1 tomato, diced

1/4 cup red onion, chopped

1 lime, juiced

1 avocado, diced

2 Tablespoon cilantro, chopped

4 chicken breasts

1 cup colby jack cheese

1 teaspoon oregano

1/2 teaspoon cumin

1/2 teaspoon seasoned salt

pepper

Combine oregano, cumin and seasoned salt and pepper.

Sprinkle chicken with seasoning.

Grill chicken.

Slice and place on tortilla.

Combine avocado, tomato, cilantro, red onion, lime juice and black beans.

Put a scoop of salsa on top of the chicken.

Sprinkle with cheese (if you like) and wrap the mixture up inside the tortilla.  I wrapped my tortillas up in foil and put them in the oven at 300 degrees for about 15 minutes to warm them up.