



Delicious Turkey Pesto Wraps

Ingredients:

4 large spinach tortillas

2 cups organic baby spring mix

8 slices free range roasted turkey deli meat

2 tomatoes thinly sliced

4 slices organic cheddar cheese slices – cut in half

Italian seasoning

Olive oil

Pesto – recipe follows

1/2 cup walnuts, almond or pine nuts

Sea salt and ground pepper

2 cups lightly packed fresh basil leaves

2 garlic cloves, coarsely chopped

1/3 cup extra-virgin olive oil

Put nuts, sea salt, pepper, basil and garlic in blender or food processor. Turn on low and slowly drizzle olive oil in. Turn up higher to form a creamy paste.

Directions:

Spread 1 tablespoon pesto mixture over entire tortilla.

On one side of tortilla layer turkey meat, cheese, ½ cup organic baby spring mix and 3 – 4 slices tomatoes.

Drizzle with a little olive oil and sprinkle with Italian seasoning.

Gather all ingredients and roll into a tight circle.

Keep in long roll, or cut in half or pinwheel circles.

Great finger food for children and packs easily for road trips!

Vegetarian version:

Follow above recipe but omit turkey deli slices.

Add the following vegetable variations (your choice): Thinly sliced red onions, red, yellow & orange peppers cut into strips, alfalfa sprouts, thinly sliced cucumbers and/or shredded carrots. Additionally try pepper jack cheese.

Vegan version:

Follow original recipe but omit turkey deli slices and cheese.

Add the following vegetable variations (your choice): Thinly sliced red onions, red, yellow & orange peppers cut into strips, alfalfa sprouts, thinly sliced cucumbers and/or shredded carrots.

To really boost the flavor in this vegan version add 2 tablespoons pesto sauce, drizzle more olive oil and add extra sprinkle of Italian seasoning. Enjoy!