

This is a great recipe for your holiday turkey, ham or beef leftovers from your holiday dinner!

Turkey Rollups©

Ingredients:

- 1 - 15 oz. pkg. Mission™ Garden Spinach Herb Wraps (6 - 10 inch) or others
- 8 oz. cream cheese, room temperature
- 1/2 cup sour cream
- 1 1/2 cups salsa (mild or medium), drain in colander and save juice
- 1 - 2 Tbsp. fresh cilantro, chopped
- 1/4 cup black olives, sliced
- 1 large fresh avocado, mash with fork
- 1 tsp. lemon juice
- 1 1/2 - 2 cups leftover turkey or ham, shredded
- 1 - 1 1/2 cups iceberg lettuce, shredded
- 1 cup cheese (Cheddar, Mexican, etc.), grated
- fajita seasoning (optional)

Method:

Line counter with plastic and lay wraps on plastic. Cut plastic so each wrap will have individual piece of plastic.

In a large mixing bowl stir together the cream cheese, sour cream, drained salsa, cilantro and black olives. Mash avocado and sprinkle with lemon juice. Stir into cream cheese mixture. Divide mixture and spread evenly on the wraps (leave 1 inch around edges open). Layer turkey, lettuce and cheese on top of cream cheese mixture. Dust with fajita seasoning (optional) and drizzle salsa drippings (saved from above) over top. Fold side of the wraps in and roll up tightly. Roll in plastic and leave in refrigerator a minimum of one hour up to 24 hours. Slice in halves or quarters.

***Hint:** Insert fancy cocktail toothpicks to hold wraps together and slice into one inch pieces and serve for a cocktail party. Serve on a plate with a fork.*

***Hint:** If you cannot find a good avocado, omit avocado and lemon juice. Add additional 4 oz. cream cheese, 1 Tbsp. dry onions and 1/2 tsp. lemon pepper.*

