

Turkey Pin Wheels

Makes approximately 16 slices

Ingredients

- 1/2 cup light garden vegetable cream cheese
- 4 wrap-size flour tortillas (green spinach and red sun-dried tomato tortillas add color)
- 2 cups lettuce mix
- 1 (8-ounce) package turkey breast slices
- 1/2 cup shredded carrots

Directions

Spread 2 teaspoons veggie cream cheese over entire surface of each tortilla. (Use green spinach and red sun-dried tomato tortillas to add color). Top cream cheese with 1/4 cup lettuce. Place 2 slices of turkey on 1/2 on each tortilla. Sprinkle 1 tablespoon shredded carrots on top of the turkey slices.

Roll the tortillas starting at the edge where you placed the turkey.

Use a serrated knife to cut roll into 1-inch slices. Arrange on a plate to serve.