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Turkey Salad Wrap



Ingredients

4oz turkey breast
2tbsp mayonnaise
1tbsp honey mustard
½tsp white wine vinegar
Ground black pepper
1cup arugula
1 carrot, grated
12in tortilla

Preparation

1. In a medium bowl, chop the turkey and stir mayonnaise, vinegar and mustard until distributed. Then season it with pepper.
2. Arrange carrot and arugula in the middle of the tortilla. Then place turkey salad. Fold the end of tortilla up over the filling then to the sides to close the filling and finally, roll up to close the sandwich.
3. Cut into two and wrap both in a waxed paper. You can put this in the fridge overnight.

Cooks Note