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Smoked Turkey Wrap with Chipotle Aioli Recipe

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SMOKED TURKEY WRAP WITH CHIPOTLE AIOLI RECIPE

Ingredients

- 3 Tbsp. Terrapin Ridge Farms Chipotle Aioli(or could use Terrapin Ridge Farms Hatch Chile Bacon Ranch Dip or Cherchies® Hot Banana Pepper Mustard)
- 1 green onion, finely chopped
- 6 ounces thinly sliced deli smoked turkey breast
- 2 romaine lettuce leaves, center rib removed
- 1/2 cup thinly sliced cucumber
- 4 thin slices tomato
- 2 slices swiss cheese (optional)
- 2 (6-in.) flour tortillas

Preparation

1. Spread each tortilla with Terrapin Ridge Farms Chipotle Aioli, Terrapin Ridge Farms Hatch Chile Bacon Ranch Dip, or Cherchies® Hot Banana Pepper Mustard, then top the tortilla with the chopped green onions, turkey...
2. Next, layer the cucumber, tomato and lettuce. I added sliced cheese at this point (just because). Roll up the wrap tightly and secure with a pick.
3. Slice the wrap in half. A delicious lunch or snack anytime. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

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