

TURKEY PICKLE ROLL UPS



SERVING SIZE

1



INGREDIENTS

ITEM

Organic Sliced Turkey Breast, Packet
Dijon Mustard
Dill Pickles, Sliced Into Quarters
Head Iceberg Lettuce, Torn Into Wraps

QUANTITY

6 Oz.
¼ cup
4
1



PREPARATION

- Gently wash and separate the leaves of the iceberg lettuce, creating large, sturdy wraps. Pat them dry with a clean kitchen towel or paper towel.
- Lay the lettuce wrap on a clean, flat surface. These will serve as the tortillas for your roll-ups.
- Spread the dijon mustard evenly over each lettuce wrap. Adjust the amount to your taste preferences.
- Take the organic sliced turkey breast and place a portion onto each lettuce wrap. You can slightly overlap the turkey slices to ensure the roll-ups hold together.
- Lay a quarter slice of dill pickle on top of the turkey. This will add a delicious tangy crunch to your roll-ups.
- Carefully roll up each lettuce wrap, ensuring that the turkey and pickle are enclosed. You can secure the roll-up with a toothpick or simply place it seam-side down.