



Aunt Nellie's[®]

BEET, TURKEY & CHEESE WRAP

SERVES: Makes 4 SERVINGS

PREP TIME: 15 MINUTES

Recipe courtesy of [365 Days of Baking](#)

INGREDIENTS

- 16 ounces Aunt Nellie's Diced Pickled Beets (4, 4-ounce single serve containers)
- 8 ounces cream cheese, room temperature
- 1 teaspoon dried dill (see Note)
- 4 slices lavash bread (see Note)
- 12 slices deli turkey
- 4 cups baby spinach, loosely packed
- 1 can (15 ounces) mandarin oranges, drained

INSTRUCTIONS

1. Drain one 4-ounce Aunt Nellie's Diced Pickled Beets single serve container; discard liquid.
2. In medium bowl, mix together cream cheese and dill until well combined.
3. Place one slice of lavash on a clean work surface and spread with 1/4 cup of the dill cream cheese. Top with 3 turkey slices, 1 cup spinach and about 8 orange slices. Sprinkle evenly with diced beets.
4. From one of the longer sides, begin rolling the lavash; wrap as tightly as possible.

5. Slice in half. Repeat with remaining ingredients to make 4 wraps. Serve immediately.

Note: If lavash bread is not available, thin soft flatbread, flat pita bread or naan can be substituted. 1/2 teaspoon chopped fresh dill can be substituted for dried dill.

FIND IT ONLINE:

<https://auntnellies.com/beet-turkey-cheese-wrap/>

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