

Turkey Roll Ups

1 package of 8 medium wheat tortillas

Sliced pickles

1/4-1/3 cup (57 - 76 grams) Mayonnaise

1/4 cup (57 grams) Deli mustard or if you prefer, ketchup

1 package (180 gram) washed and dried fresh spinach OR romaine lettuce

14 ounces (400 grams) (approximately) Deli sliced turkey roll or deli sliced salami

Place a tortilla on a cutting board and put a teaspoon or two of mayo on and top with 1/2 teaspoon mustard. Swirl together and coat top of tortilla with it. Next put a layer of spinach leaves or sturdy lettuce leaves. Scatter some sliced pickles on top. Take 4 slices of turkey and place overlapping on the pickles. Roll the tortilla tightly around the filling ending with the seam face down. If eating later on (even overnight works) wrap tightly with foil or plastic wrap whole and refrigerate till shortly before serving. If eating soon, using a sharp knife, cut the wrap into 5 even slices. Take a wooden skewer (I like to use short ones) and press into the roll from the side so you see the pinwheel effect and put 2-3 pinwheels on skewer and top with a cherry tomato. Can be eaten as a first course if you use one skewer or as a main if you use a few. Nice with a scoop of potato salad.