Leftover Roasted Turkey Wrap

Prep: 5 minutes | Cook: 5 minutes | Total: 10 minutes
Yield: 1 serving | Serving Size: 1 wrap

Ingredients

1 tablespoon nonfat plain Greek yogurt
1 tablespoon leftover cranberry sauce
1 (8-inch) whole-wheat tortilla, warmed
3 ounces leftover roasted turkey breast, sliced or chopped (about ½ cup)
¼ avocado, pitted, peeled, and sliced
½ cup mixed salad greens or fresh spinach
2 tablespoons shredded carrot
2 tablespoons diced tomato
1 tablespoon thinly sliced scallion (green onions)
Pinch ground black pepper

Directions

1. In a small bowl, add the Greek yogurt and cranberry sauce. Stir to combine, then set aside.
2. Lay the warmed tortilla on a clean flat surface, such as a cutting board. Spread the yogurt mixture evenly over the tortilla, leaving about a 1-inch border on all sides.
3. Layer the turkey, avocado, lettuce, carrot, tomato, green onion, and black pepper onto the bottom half of the tortilla, still leaving a 1-inch border.
4. Roll up the tortilla into a wrap by folding the sides in toward the center, then rolling the bottom up toward the top.
5. (Optional) Heat the wrap under the broiler until lightly toasted, about 2-3 minutes on each side.
6. Cut the wrap in half and serve.

Recipe Notes

- For a different flavor profile, try substituting Ranch dressing for the plain Greek yogurt and salsa for the leftover cranberry sauce.
- Make this recipe any time of the year using leftover roasted chicken breast or rotisserie chicken.
- Try replacing the shredded carrot with grated jicama or sweet potato.