

# California Wrap Sandwich

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Ingredients:

Four 10-inch flour tortillas

8-12 trimmed leaves of green or red leaf lettuce, washed and dried

12 ounces sliced cooked turkey breast

12 slices smoked bacon, cooked

1 large vine-ripened tomato, cored and cut into 16 wedges

1 ripe Hass avocado, peeled, pitted and cut into 16 slices tossed with 2 tsp. lime juice

Kosher salt and freshly ground black pepper

1 cup arugula, washed and dried

Ranch dressing

Directions:

Wrap tortillas in barely damp, double layers of paper towels and microwave on high for 45-60 seconds. Alternatively, heat the tortillas individually in an un-greased large skillet over medium heat.

Lay the tortillas on a cutting board and start to layer the ingredients. Fan the leaf lettuce on the top three quarters of each tortilla then lay the turkey slices on top followed by the bacon, tomato, and avocado. Season with salt and pepper to taste. Top with the arugula and some of the Ranch dressing. Fold up the bottom quarter of the tortilla and then start to roll each sandwich into a cone shape. Secure the tortilla with a toothpick. Serve immediately.

~ Credit: Food Network Kitchens