

## GUASTELLO'S VILLAGE MARKET

# Buffalo Turkey Wraps

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Serves 4

### Ingredients

2 tablespoons olive oil  
½ cup hot sauce  
½ teaspoon garlic powder  
1 teaspoon white vinegar  
2 tablespoons mayonnaise or ranch dressing  
½ pound cooked turkey strips (about 1 cup)  
4 large flour tortilla wraps  
2 cups romaine lettuce, chopped  
1 cup cheddar cheese, shredded

### Instructions:

In a medium mixing bowl, combine olive oil, hot sauce, garlic powder, vinegar, and mayonnaise. Stir well until smooth. Add the cooked turkey strips and toss well to coat.

In the center of each tortilla wrap, add ½ cup of lettuce, ¼ cup buffalo turkey strips, ¼ cup cheddar cheese, and a drizzle of extra buffalo sauce, if desired. Make sure to leave about an inch of room on the edges.

Fold the two sides of the tortilla inwards over the filling. Then pull the bottom end all the way over and under the ingredients, tucking as you roll the wrap, like a burrito. Make sure all corners are tightly sealed. Once wrapped, you can hold the wraps together using toothpicks or wrap them in aluminum foil if desired.

***Credit: [aheadofthyme.com](http://aheadofthyme.com)***