

heute gibt es...

Putenbrustwraps



Ingredients(2 wraps or rolls about 20)

- 2 Tortillas
- 4-6 sliced turkey breast cuts (thinly sliced)
- 50g various green salads (lettuce, Lollo Rosso, radicchio,...)
- a small carrot
- 100g cream cheese
- 2 EL Remoulade
- ca. 1 TL Curry
- Salt and pepper

Preparation:

1. Add the curry for cream cheese to stir well with a spoon and season with salt and pepper.
2. The tortillas interpret and distribute the curry cream cheese generously in the middle, so even 2 cm left free at the edge, however.
3. distribute per tortilla 2-3 slices of turkey breast cold cuts (depending on size).
4. Wash the salad greens, spin dry and pluck into smaller pieces. Peel the carrot, grate and mix with the salad. Now distribute the salad mixture onto the turkey breast.
5. After that, each giving a spoonful of tartar sauce on the salad.
6. tightly roll up the end the tortillas careful. These can now be either in 2 parts, or 20 rolls, which are stabilized with a toothpick, cut and served.