

Quick & Easy

TURKEY WRAP



Turkey Wrap

INGREDIENTS

- 1 scallion, thinly sliced
- 4 oz. crumbled goat cheese
- 4 oz. plain whole-milk Greek yogurt
- 3 tsp. extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 4 cups loosely packed arugula
- 1/2 cup coarsely chopped fresh dill
- 1 tsp. fresh lemon juice
- 4 store-bought or homemade lavash
- 1/2 lb. sliced deli turkey, divided
- 4 roasted red peppers, cut into thin strips, divided (about 1 c.)
- 4 Persian (or 2 English) cucumbers, cut lengthwise into quarters, divided



METHOD

- 01** In a medium bowl, combine scallion, goat cheese, yogurt, and 2 teaspoons oil; season with salt and pepper.
- 02** In a large bowl, gently toss arugula, dill, lemon juice, and remaining 1 teaspoon oil to combine.
- 03** On a work surface, lay out lavash. Spread goat cheese mixture in an even layer over bread, leaving a 1" border on all sides. Divide turkey, red peppers, cucumbers, and arugula salad among wraps.
- 04** Pull one half of lavash up and over filling like a burrito, then tightly wrap to enclose. Tuck in ends to seal. Cut in half before serving.

Enjoy the taste!!