

Entrée

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Turkey Spinach Wraps

Helpful Hints

Have extra spinach? Don't waste it. Add a handful to an omelet, sandwich, or pizza.

Salsa is a low-calorie way to add flavor and veggies to any dish, but some brands are high in sodium. Check the Nutrition Facts label, and use low-sodium salsa.

Turkey Spinach Wraps

Serves 6

Ingredients

1 4-ounce package light
cream cheese
6 medium flour tortillas
½ pound deli turkey, sliced
1 cup baby spinach leaves
½ cup salsa
½ cup cheese, shredded

Directions

1. Spread cream cheese evenly over each tortilla.
2. Cover with 3 slices of turkey and enough spinach leaves to cover the turkey.
3. Top each tortilla with salsa and cheese.
4. Fold in one end of tortilla and roll into a wrap.