



Yves Luncheon JN 8.06

BOLOGNA, HAM & SWISS WRAP

YIELD: 4

- 1 cup mayonnaise
- 4 tablespoons honey mustard
- fresh ground black pepper

In a small bowl, combine the mayonnaise with the honey mustard. Season with the black pepper and set aside.

PREPARATION:

- 4 10" multigrain or whole wheat tortillas
- honey mayonnaise
- 1 pkg. Yves Meatless Bologna Slices
- 1 pkg. Yves Meatless Ham Slices
- 8 slices Swiss cheese
- 1 avocado, quartered and sliced
- 1 beefsteak tomato, sliced
- 1 pint alfalfa sprouts

Spread each tortilla with the honey mayonnaise. Add the sliced Meatless Bologna, Ham, Swiss cheese, avocado, tomato and sprouts. Roll to seal, cut in half and serve with the remaining mayonnaise for dipping.

Serve with:

- Terra Exotic ~ Vegetable Chips
- Celestial Seasonings Latte ~ Golden Vanilla
- Health Valley ~ Chocolate Chip Cookies
- Carrot & Celery Sticks