



## Yves Luncheon JN 8.06

### CALIFORNIA WRAP

YIELD: 4

- 1 cup Spectrum mayonnaise
- ½ cup roasted red peppers, drained
- fresh ground black pepper

In a small food processor, combine the mayonnaise with the roasted red peppers. Season with the black pepper and set aside.

#### PREPARATION:

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

Spread each tortilla with the red pepper mayonnaise. Add the sliced Meatless Turkey, Ham, muenster cheese, avocado, tomato and sprouts. Roll to seal, cut in half and serve with the remaining mayonnaise for dipping.

Serve with:

- Garden of Eatin ~ Tortilla Chips
- Celestial Seasonings Latte ~ Golden Vanilla
- Health Valley ~ Chocolate Chip Cookies
- Carrot & Celery Sticks