

Place 1 tortilla on work surface and spread with half the cream cheese, leaving a 2-inch border around the edge. Add the other ingredients, in order, in the same way you would put ingredients on a pizza, using half of each amount and evenly distributing them on the cream cheese. Fold up the sides and bottom, then lightly roll the tortilla. Seal the top with a dab of cream cheese. Cut in 2 pieces on the bias. Repeat with remaining tortilla and ingredients.



## TURKEY FRESCO WRAP

SERVES 2-6

COURTESY OF WHOLE FOODS MARKET

- 2 large 12-inch tortillas
- 3 ounces cream cheese (savory flavors such as tomato, garden vegetable or onion work best, or add 1 ounce of rehydrated and chopped sundried tomatoes to unflavored cream cheese)
- 1 cup baby spinach leaves, long stems removed
- 6 ounces sliced smoked turkey
- 2 ounces sliced Jarlsberg cheese
- 1 small can artichoke hearts, drained and quartered (about 6 whole hearts)
- ¼ cup thinly sliced red onion
- ¼ cup pitted Kalamata olives, cut in half

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