

## Chef from the Hood Recipes



**Chef:** Christina Halaweh

**Restaurant:** Pacific Market

**Recipe:** Roast Beef, Turkey or Vegetarian Wraps

### Roast Beef, Turkey or Vegetarian Wraps

Want to make filled wraps at home? Start with a package of La Tortilla Factory wraps and create your own creative fusions of culture and flavor. Easy to make, fun to eat, nutritious and portable too, wraps can be as casual or elegant as any occasion demands.

**Leftover solution:** Break out random bits of leftover meat or veggies. Add salad dressing or barbeque, peanut, hoisin or teriyaki sauce or hummus, salsa or marinara or bean, creamy onion or guacamole dip and some sprouts or lettuce for crunch. Roll it up into a satisfying lunch.

**Go Greek:** Heat up last night's pot roast, warm up a tomato wrap in a pan, add some of the meat plus feta, shredded Romaine, sliced red onion, diced tomato, black olives and Caesar salad dressing. Roll it up!

**Asian fusion:** Roll up leftover shredded chicken with Asian dressing, cabbage, cilantro and diced bell pepper.

**Fast snack for hungry kids:** Spread peanut butter on a plain wrap, heat it in a pan or microwave for 10 seconds, add sliced banana and roll!

**Party plan:** Spread an herb flavored wrap with softened cream cheese, sprinkle on capers, add smoked salmon or caviar, roll tightly and chill. Just before serving, slice into little pinwheels for fancy yet easy, no-cook appetizers!