

# Throttlin' Turkey Wheelies

You don't have to be a biker to enjoy these turkey "wheelies"; even surfers love them!

## Ingredients:

- 4 tablespoons honey mustard
- 2 tablespoons cream cheese
- Six 8-inch whole-wheat tortillas
- 1 ½ cups finely shredded iceberg lettuce
- 12 lean turkey slices
- 1 cup shredded reduced fat mozzarella cheese
- 1 large tomato, seeded and diced
- 1 large avocado, sliced



## Directions:

- 1 Mix the mustard and cream cheese in a small bowl.
- 2 Spread a thin layer of the mustard mixture on each tortilla, to within 1/4 inch of the edge.
- 3 Arrange about 1/4 cup of shredded lettuce on each tortilla.
- 4 Place two turkey slices per tortilla on top of the lettuce.
- 5 Sprinkle three tablespoons of mozzarella on top of the turkey.
- 6 Place tomato and avocado slices on top of the mozzarella.
- 7 Fold an inch of the tortilla on each side, and roll each tortilla tightly.
- 8 With adult supervision, place toothpicks throughout the entire length of the tortilla about an inch apart from each other.
- 9 Have a grown-up cut tortilla into individually portioned rounds about an inch thick, making sure that each "wheelie" is held in place with a toothpick.
- 10 Let partygoers know to remove toothpick before eating turkey wheelies.

Please note: All actions involving knife cutting, skewering, stove and oven usage, and electrical appliances (food processor, blender, etc.) should be handled or supervised by an adult.

REMINDER TO SELF: Ask parents if children have any food allergies!

