



Toasted Turkey & Cheese Roll-Up

Prep time: 5 Cook Time: 10 Servings: 100

Entrees,Kids,Flour Tortillas,Casual Dining,K-12

Ingredients

| INGREDIENT | CODE | PREP | QUANTITY |
|--------------------------------|-------|--------|----------|
| 12" Whole Wheat Tortilla | 10254 | | 50 each |
| Fat-Free Honey Mustard | | | 6.25 cup |
| Lean Deli-Sliced Turkey Breast | | | 10 lbs. |
| Non-Fat Yellow American Cheese | | slices | 200 each |
| Egg Substitute As Needed | | | |

Instructions

1. Preheat conventional oven to 350°F.
2. Cut each tortilla in quarters using pizza wheel and place quartered pieces on a flat work surface.
3. Brush each quarter with 1 tablespoon honey mustard, and layer each with ½ ounce cheese and 1 oz deli-sliced turkey.
4. Brush tip of tortilla with egg substitute and, beginning at rounded end, roll into crescent shape. Press tip to seal.
5. Transfer to parchment-lined sheet pan, place seam side down, and brush entire top lightly with egg wash.
6. Bake for 5 to 7 minutes or until cheese is melted and tortilla is golden on edges.
7. Serving Instructions: Place 2 Toasted Turkey and Cheese Roll-ups on compartment plate.

