TURKEY CRANBERRY SPINACH WRAP

Cream cheese, cranberry and turkey, all wrapped with spinach. A five-minute lunch that tastes like you planned ahead.



SERVES 1 ♥ PREP 5 MINS ♥ NO COOK

WHAT YOU'LL NEED

- 2 slices Ingham's Turkey Original Breast Slices
- 1 large flour tortilla or wrap
- 2 tbsp cream cheese, softened
- 1 tbsp whole berry cranberry sauce
- 1 large handful baby spinach
- Salt and pepper, to taste
- Chopping board and a butter knife
- Foil or baking paper, if you're taking it with you

HOW TO PREPARE

1. Lay the wrap flat on a board. Spread the cream cheese right to the edges, leaving a 2cm border along the top so it seals when you roll.
2. Spoon over the cranberry sauce and swirl it through the cream cheese with the back of the knife.
3. Place the turkey slices across the bottom two thirds of the wrap.
4. Pile on the baby spinach. Season with salt and pepper.
5. Fold in the sides, then roll from the bottom up, keeping it tight as you go.
6. Slice in half on the diagonal to serve, or wrap the bottom half in foil and enjoy on the go.