

# Main Course

## Turkey Avocado Wraps

This easy recipe is a great way to utilize leftover cooked turkey or chicken. And it makes for a great portable lunch to take with you to lunch or school. To prevent wrap from getting soggy, add fixings right before serving.

### You'll Need

- 2 jalapeno peppers seeded and minced
- 4 ounces cream cheese, firm
- ¼ cup sour cream
- 4 ounces green or red chili salsa
- 2 avocados, peeled
- 2 tablespoons lemon juice
- ½ teaspoon onion powder
- ¼ teaspoon pepper
- Pinch of salt
- 1 pound cooked turkey, shredded
- Flour tortillas, warmed
- Additional salsa of choice for dipping



### Directions

- In small bowl, mix together jalapenos, cream cheese, sour cream, and salsa until well blended; reserve.
- In another small bowl, mash avocado with lemon juice until fairly smooth; add onion powder pepper and a pinch of salt, and continue mashing until smooth.
- Before eating, place some of the jalapeno mixture, turkey, and avocado on tortilla. Fold and serve.
- Serve with salsa.

### Play with Your Food

- Replace turkey with chicken
- Replace sour cream with plain yogurt
- Add in some lettuce
- Use lime instead of lemon