

## HOLIDAY TURKEY & EGG SALAD WRAPS

**Makes 5**

- 6 hardcooked eggs, chopped
- 1/4 teaspoon black pepper
- 1/3 teaspoon salt
- 1 tablespoon vinegar
- 1/2 teaspoon dill weed
- 3 tablespoons gournayo
- sun-dried tomato
- 1/2 teaspoon prepared mustard
- 1 (10 oz.) packages sun-dried tomato and basil wraps
- 1 pound deli-sliced smoked turkey
- 1 (6 oz.) box sage and onion stuffing, prepared
- 1 (12 oz.) container Cran-fruit for chicken (cran-berry orange)

- In a small bowl combine eggs, pepper, salt, vingar, dill weed, gournayo, and mustard. Mix well. Set aside.

- Place each wrap between paper towels and heat in microwave for 20-30 seconds or until hot. To assemble, place wrap onto a plate.

- Spoon 2 tablespoons of egg salad mixture onto wrap and smooth evenly over wrap. Layer desired amount of turkey onto left side of wrap. Spoon 2 tablespoons of stuffing over turkey. Starting at left side of wrap, tuck left side and roll until wrap is rolled in a rolled form.

- Heat Cran-frit and spoon 2 tablespoons over each wrap.

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