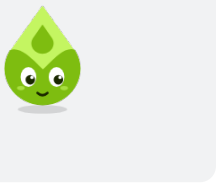
Dinner

# Cranberry turkey tortilla pinwheels

Soft wholemeal tortillas are spread with turkey, quark, thyme and cranberries, layered with crisp salad, then rolled and sliced into neat bites for a platter.

| 15 min | 90 | 11.8 g | 2.7 g |
|---|---|---|---|
| time | calories | carbs | sugars |



Nut free

## Ingredients, 12 servings

- [ ] 4 wholemeal tortillas (approx. 65g each)
- [ ] 110 g sliced cooked turkey
- [ ] 75 g low-fat quark
- [ ] leaves 4 stems fresh thyme
- [ ] good grind black pepper
- [ ] 25 g dried cranberries
- [ ] 4 Little Gem lettuce leaves, halved lengthways
- [ ] 4 thin spring onions, trimmed
- [ ] half red pepper, sliced in thin strips
- [ ] cocktail sticks

## Method

- [ ] 1 Stack the wholemeal tortillas on top of each other and trim away the rounded edges to leave squares.
- [ ] 2 Warm the tortilla squares in a dry frying pan, shuffling them so each one gets 1 minute in the hot pan.
- [ ] 3 Lay the warm squares out flat on a work surface.
- [ ] 4 Leave a 2cm border clear along the top of each square, then arrange the sliced cooked turkey over the rest and spread with low-fat quark.
- [ ] 5 Sprinkle the fresh thyme leaves, black pepper and dried cranberries over the turkey and quark, keeping the top border free and pushing the filling right to the bottom and side edges.
- [ ] 6 Lay the Little Gem lettuce halves from left to right along the bottom edge of each square.
- [ ] 7 Set a line of red pepper strips just above the lettuce, then place the spring onions in a line above that.
- [ ] 8 Roll each square up tightly from the bottom, rest the seam on top and secure each roll with 8 cocktail sticks.
- [ ] 9 Cut between the cocktail sticks with a sharp knife to make 8 pinwheels, then arrange them on a platter.

## Nutrition Facts

Per serving

| | |
|---|---|
| **Calories** | **90** |
| **Total fat** | 1.6 g |
| Saturated fat | 0.7 g |
| **Sodium** | Not listed |
| **Total carbs** | 11.8 g |
| Fiber | 1.9 g |
| Total sugars | 2.7 g |
| **Protein** | 6.1 g |

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