

## Royal Wrap – Coronation Turkey

Makes 8 Wraps

Prep Time : 15 mins

### Ingredients:

2 packs Turkey Chunks  
1 Pack of 8 Mission Deli Wraps Original  
100g Mayonnaise  
15g Pataks Madras Paste  
20g red onion diced  
20g spring onion sliced  
45g apple cored and diced  
1 tomato diced  
120g mango chutney (smooth if possible)  
Lettuce



### Method:

- 1 Mix the mayonnaise with the curry paste, add the red onion, spring onion, diced apple and tomato mix thoroughly. On each wrap spread a little mango chutney approx 15g.
- 2 On top of this add some lettuce and the meat (divide the meat up so that it goes around the 8 wraps).
- 3 Add a spoon of the curry mixture (needs to go round 8 wraps so divide it up) and then roll the wrap.
- 4 To roll the wrap: fold either end of the wrap about 2 cm into the centre then the edges remaining roll to create a wrap, cut in two diagonally and serve

### Tips:

Visit [www.changeyourmeatnotyourmenu.co.uk](http://www.changeyourmeatnotyourmenu.co.uk) today to find out how simply swapping your meat can help create healthier, tastier meal times for your family. This campaign is supported by the UK's biggest turkey farmer, Bernard Matthews Farms

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