

Club Sandwich Wrap

Ingredients:

1 Mission Deli Wrap
(suggested variety: Multigrain)
2 teaspoons mayonnaise
3 curly lettuce
50 g cooked, finely sliced chicken
1 plum tomato, sliced
2-3 slices Gouda cheese
2 slices ham
Olives for garnish, if desired

Makes 5 bite-sized canapés

Method:

- Gently warm both sides of the deli wrap in a dry frying pan. Place it on a work surface and spread the mayonnaise evenly over it.
- Arrange the lettuce over the deli wrap, up to about 2 cm from the edges, place the chicken and tomato slices across the middle of the deli wrap from one side to the other, fold one side inwards to cover the tomatoes, place the cheese and ham on top and fold the other side of the deli wrap to cover.
- To serve, cut the rolled sandwich into 3cm pieces, discarding the edges.
- Hold it together with a cocktail stick and garnish with olives, if desired.

Recipe courtesy of Mission Deli Wraps
Mission : world leader in wraps and tortillas

