

Saturdays

with the

Chef

Turkey BLTA Lettuce Wraps with Basil Mayo

Wraps

- 1 head Iceberg Lettuce
- 2 slices turkey (GF)
- 2 slices cooked bacon (GF)
- 1/2 avocado, thinly sliced
- 1/2 roma tomato, sliced

Basil Mayo

- Mayo (olive oil)
- 3 large basil leaves
- 1/2 tsp lemon juice
- 1 garlic clove, chopped
- salt and pepper to taste

For the Basil Mayo: Combine ingredients in a small food processor then process until smooth. Alternatively, mince basil and garlic then whisk all ingredients together. Can be done a couple days ahead of time.

For the wraps: Lay out two large lettuce leaves, then layer on one slice of turkey and slather with Basil Mayo. Layer on a second slice of turkey followed by the bacon, and a few slices of both avocado and tomato. Season lightly with salt and pepper then fold the bottom up, the sides in, and roll like a burrito. Slice in half then serve cold.

Caprese Salad Bites

- Large leaf basil
- Fresh Mozzarella
- Olive Oil
- Salt and Pepper
- Balsamic Reduction

Layer large leaf basil, fresh mozzarella, and tomato. Drizzle with olive oil, salt and pepper. Finish with a drop of balsamic reduction.

Recipes by Chef Mitch Wright.

