



Tempting Turkey Sandwiches and Wraps

A collection of unique turkey wraps and sandwiches

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Monte Cristo Sandwich



Our version of the classic!

Preparation Time: 15 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

0.50 lb.	Sliced Plantation® mesquite smoked turkey breast
0.50 lb.	Sliced Plantation® deli-style oval smoked turkey ham
0.25 lb.	Sliced Swiss cheese
0.25 lb.	Sliced cheddar cheese
3.00	Eggs
0.25 cup	Milk
0.00	Oil
0.00	Powdered sugar
8.00	Slices of bread

Instructions

- Place 2 oz. turkey breast, 1 oz. each of cheese, then 2 oz. turkey ham on bread; cover and toothpick together. Dip in egg and milk mixture; pan fry 3–4 minutes per side.

Stuffed Bagel Sandwich

Cool, creamy cream cheese, cucumbers and healthy turkey piled on a bagel.



Preparation Time: 10 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

1.00 lb.	Plantation® Fiesta turkey breast
4.00 each	Freshly baked bagels
4.00 oz.	Shaved cucumber
8.00 oz.	Cream cheese
4.00 leaves	Lettuce
8.00 slices	Tomato

Instructions

- Slice bagel in half and spread with cream cheese.
- Layer the shaved cucumbers on one half of the bagel and top with turkey breast. Add lettuce and tomato slices. Fold together.

Turkey Normandy Melt

A homestyle favorite.



Preparation Time: 10 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

2.50 cups	Diced (1/4") Plantation® Elite turkey breast
1.00 cup	Red delicious apples, cored and diced (1/4")
0.50 cup	Mayonnaise
0.25 cup	Raisins
4.00 slices	Cheese, cut in half
4.00	Hamburger buns

Instructions

- In bowl, combine turkey, apples, raisins and mayonnaise; mix thoroughly.
- Gently fill a 1/2 cup measure with mixture.
- Carefully unmold mixture on each bun half. Top with cheese.
- Broil 1 to 2 minutes or until cheese is melted.

Turkey Pita Sandwich

A great turkey salad stuffed into a pita!



Preparation Time: 10 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

0.50 lb.	Sliced Plantation® hickory smoked turkey breast
0.25 cup	Chopped celery
2.00 tsp.	Minced onion
0.50 cup	Grated cheddar cheese
0.25 cup	Diced sweet pickles
0.25 cup	Mayonnaise
0.50 cup	Sour cream

Instructions

- Cut pita bread in half, open pocket.
- Combine all ingredients except turkey breast for filling.
- Place 2 oz. turkey breast in pita, add filling.
- Wrap in foil and heat at 350° F for 15 minutes. Remove from oven and garnish with alfalfa sprouts and sour cream.

Turkey, Avacado and Monterey Jack Cheese Sandwich



Thin sliced turkey with bacon roasted red pepper spread.

Preparation Time: 10 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

3.00 oz.	Mayonnaise
0.50 oz.	Diced roasted red peppers
0.50 oz.	Diced cooked bacon
4.00 each	Submarine sandwich roll, split
16.00 oz.	Thin sliced turkey
4.00 oz.	Diced avacado
4.00 oz.	Shredded Monterey Jack cheese
4.00 oz.	Shredded lettuce

Instructions

- Combine mayonnaise, red pepper and bacon, reserve.
- Spread each sub roll with 1 oz. red pepper and bacon mayonnaise and top with 4 oz. turkey, 1 oz. avacado, 1 oz. cheese and 1 oz. lettuce.

Middle Eastern Turkey Wrap Sandwich

Thin sliced turkey with hummus, feta, olives and peppers all rolled into pita bread.



Preparation Time: 10 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

4.00	each	Large thin pita
4.00	oz	Hummus
16.00	oz.	Thin sliced turkey
4.00	oz.	Red pepper strips
4.00	oz.	Cucumber julienne
8.00	oz.	Crumbled feta
4.00	oz.	Diced black olives
4.00	oz.	Alfalfa sprouts

Instructions

- Spread each pita with 1 oz. hummus and top with 4 oz. turkey, 1 oz. red pepper strips, 1 oz. cucumber, 1 oz. olives and 1 oz. sprouts. Roll tightly.

Mesquite Smoked Turkey, Avocado, and Bacon Wrap



A California style club sandwich, presented in a wrap.

Preparation Time: 10 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

1.00 lb.	Mesquite smoked turkey, shaved
2.00 oz.	Mayonnaise
8.00 strips	Bacon, cooked crisp
1.00 each	Avocado, peeled, sliced in eighths
1.00 cup	Shredded Monterey Jack cheese
4.00 each	12" spinach wraps, or flour tortillas
1.00 tbsp.	Olive oil, extra virgin

Instructions

- Brush each tortilla or wrap with olive oil, heat on a flat grill for 1 minute.
- Spread 1 tbsp. mayo and ¼ cup jack cheese on the wrap.
- Top with 2 slices avocado, 4 oz. shaved turkey and 2 bacon strips.
- Roll up, burrito style, then cut in half on the bias.
- Serve with a corn and black bean relish, or marinated vegetable salad.

Roast Turkey and Broccoli Roll Ups



A great hot lunch that combines healthy broccoli and lean turkey.

Preparation Time: 10 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

1.00 lb.	Turkey breast, roasted, warm
4.00 each	Broccoli spears, cooked
1.50 cups	White sauce (béchamel or cream sauce)
0.50 cup	Grated white cheddar cheese
2.00 cups	Cooked wild rice, hot

Instructions

- Slice turkey breast in ¼" slices.
- Lay broccoli spear across turkey slice, roll up.
- Combine cheese and cream sauce, bring to a simmer.
- Top turkey roll up with cheese sauce, serve with wild rice.

California Turkey Club Sandwich



Classic turkey club with sundried tomato mayonnaise and oven roasted tomatoes.

Preparation Time: 10 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

3.00 oz.	Mayonnaise
0.50 oz.	Diced sundried tomatoes
0.50 oz.	Diced black olives
0.50 oz.	Prepared pesto
12.00 each	Bread slices, toasted
12.00 oz.	Thin sliced turkey
8.00 each	Lettuce leaves
8.00 each	Oven roasted tomato slices
8.00 each	Cooked bacon strips

Instructions

- Combine mayonnaise, sundried tomatoes, olives and pesto; reserve.
- To build each sandwich, spread 1 tbsp. sundried tomato mayonnaise on one side of 2 slices of toast. Layer as follows: dressed toast, 3 oz. turkey, undressed toast, 2 lettuce leaves, 2 tomato slices, 2 bacon strips, dressed toast. Cut into quarters.

Thai Turkey Wrap Sandwich



4 oz. thin sliced turkey and peanut sauce wrapped in a large flour tortilla.

Preparation Time: 5 minutes

Cooking/Baking Time:

Cool Down Time:

Holding Time:

Yield:

Ingredients

4.00	each	Large flour tortilla
4.00	oz.	Peanut sauce, prepared
16.00	oz.	Thin sliced turkey
4.00	oz.	Shredded carrot
2.00	oz.	Thin sliced red onion
2.00	oz.	Shredded lettuce
4.00	tsp.	Chopped peanuts
4.00	tsp.	Chopped cilantro

Instructions

- Spread each tortilla with 1 oz. peanut sauce and top with 4 oz. turkey, 1 oz. carrot, ½ oz. onion, ½ oz. lettuce, 1 tsp. peanuts and 1 tsp. cilantro.