



Sandwich Wraps

Make a wrap for lunch or dinner, or cut into pieces for a lavash-style appetizer.

Yield: seven 10" wraps

Ingredients

- 2 cups [Pamela's Pizza Mix](#)
- 2 ¼ tsp or 7 grams active dry yeast
- 1/3 cup vegetable shortening
- ¼ tsp salt
- 1 cup warm water

Equipment Needed to Make Wraps:

- Fourteen 10" circles cut out of parchment, if using a 12" pan (or sixteen 9" circles for a 10" pan)
 - 12" frying pan (or the size you have, adjust parchment circles to fit your pan)
- Herb Cream Cheese Spread
- 8 oz cream cheese or dairy-free cream cheese, room temperature
 - 1 ½ tsp Italian flat leaf parsley, well chopped
 - 1 tsp fresh lemon thyme, chopped (or use regular thyme)
 - 1 tsp salt (Chef's Note: It may seem like a lot of salt in the spread but when it is wrapped altogether with the other ingredients it is just right)
 - ½ tsp pepper

Filling Options

- ½ to ¾ lb. thin sliced deli turkey
- 4 red bell peppers, roasted, peeled, and cut in strips or equivalent in jarred roasted red peppers
- 3 oz baby lettuces, spinach or arugula
- Avocado

Directions

MIXING DOUGH:

In a stand mixer, with paddle attachment, combine all ingredients and mix for 15 to 30 seconds until well combined. Portion, roll and cook as soon as dough is made. DO NOT let rise or proof.

FORMING DOUGH:

Spray one circle and place ⅓ cup dough in center. Spray another circle and lay on top of dough. Flatten with hands to about a 6" circle. Set aside. Repeat until all dough is used. Roll each tortilla in between parchment as thin as possible with rolling pin to form a circle. Roll tortilla the same thickness all over. Place on flat pan and refrigerate to stay cool and prevent from rising. Repeat until all dough has been rolled, stacking as you go.

COOKING:

Heat large frying pan to medium heat. Remove tortillas from refrigerator and flip the stack over (you will be working with the coldest tortilla first -- when too warm, it is hard to remove top paper). Once pan is warm, remove top paper, place dough side down in the pan. After 45 to 60 seconds the paper will puff up and you can remove it. Flip and cook about another minute. Do not brown too much or they will be stiff and hard to roll; cook until just a little light golden on one side. Remove to sheet pan and stack with parchment between, covering with plastic immediately to prevent from drying out, and to keep warm. Repeat the process until all tortillas are cooked. Once all are cooked, wrap in plastic wrap, and put into an oversized plastic bag, or double wrap, to store and cool. This will keep them soft and supple until ready to make the wraps.

HERB CREAM CHEESE SPREAD:

Put all ingredients in bowl of stand mixer and mix on medium until well blended, one to two minutes (whipping makes it easier to spread). If not using right away, store in a covered container and keep in refrigerator, up to a week. Bring back to room temperature when ready to use.

ASSEMBLY:

Have all the ingredients you need ready and at hand to make wraps. Spread cream cheese all the way out to the edges. Cover two thirds of tortilla with a layer of sliced meat, leaving one third of the circle with only cream cheese (this will be the glue to help hold the wrap together). Cover meat with greens of choice, only covering the meat with a single layer of leaves. Turn so filling is towards you and the cream cheese is at the top, away from you. Spread the pepper strips and avocado randomly over the greens, maintaining a horizontal pattern so that it will be easy to roll.

Now with both sets of fingers, start to roll as tightly as you can from meat side, until it is wrapped up completely and the cream cheese at the top seals it together. Put seam down to hold the wrap closed. Then wrap well in plastic wrap and store on a tray in the refrigerator. Repeat until you have used all your tortillas or made as many as you want. Wraps are best the day after filling as they stay together better and the wraps will be softer.

Keep extra tortillas tightly wrapped in a plastic bag. They will keep for a week in a cool dark place (no need to refrigerate plain tortillas).

Chef Note: Over-size plastic bags to store tortillas can be found at many of the Dollar Stores.

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