



Herbed Cream Cheese & Turkey Lavosh Pinwheels

INGREDIENTS:

1	Lavosh cracker
6 oz.	Shaved turkey breast
2 oz.	H3 herbed cream cheese spread
4 cups	Mesculin salad greens
Handful	Alfalfa sprouts

PREPARATION:

- 24 hours prior to using, soften Lavosh by moistening cracker under cool running water on both sides.
- On top of a clean dish towel, place the moistened Lavosh cracker and cover with plastic wrap to keep moist.
- When cracker is pliable, spread with 4 oz. H³I herbed cream cheese mixture.
- Be sure to spread mixture all the way to the edges of the cracker.
- Distribute turkey evenly, reaching to the edges of the cracker.
- Repeat with Mesculin lettuce and sprouts.
- Roll cracker into a log.
- Wrap and refrigerate until ready to serve.

TO SERVE:

- Cut Lavosh roll into three even sections.
- Cut each section into four slices.
- Lay out on plate in an overlapping pattern.

Number of servings:	3 servings
Serving Size:	1/3 of Lavosh
Calories:	240
Fat Grams:	6.3

