

Turkey & Aged Gouda Wrap with Balsamic Onion Jam & Arugula Salad

by HUCKLE AND GOOSE ([HTTP://WWW.HUCKLEGOOSE.COM](http://www.hucklegoose.com))



SERVES 4

You rated this 5.0 stars

- 3 CUPS Arugula
- Extra Virgin Olive Oil
- Red Wine Vinegar
- Sea Salt
- Black Pepper, freshly ground
- 8 Gluten Free Almond Flour Tortillas
- 1/3 CUP Roasted Balsamic Onion Jam
- 8 SLICES Smoked Turkey, from the deli section, or more to taste
- 8 SLICES Gouda or Your Favorite Sliced Cheese

☛ *These are small; about 2 would feed 1 hungry adult.*

- 1 Place arugula in a bowl, drizzle on just a little oil and vinegar; toss well with a good pinch of salt and pepper. Set aside.
- 2 Grab a tortilla with tongs and char over an open flame for about 5-10 seconds on each side. *You could warm the tortillas up all at once, but doing it right before you assemble each wrap makes the jam easier to spread and ever-so-slightly warms up the other ingredients inside; it's that extra touch that makes it even more delicious.*
- 3 Spread a scant tablespoon of jam on half of it, then layer on a slice of turkey and cheese on that same half. Then top with a generous tong-ful/handful of dressed greens.
- 4 Since the tortilla is delicate, very carefully roll it up, press just a bit so the ingredients meld together, then slice in half on the diagonal. Repeat for the other tortillas and enjoy!

10 MIN

Prep time

SEASONS

Winter
Summer
Spring
Autumn

DIET

Gluten Free