

Roast Beef Wraps with Swiss Cheese and Cucumber

Jean Kressy - Ashburnham, MA
Relish Magazine - May 2012

Servings: 8

1/2 cup mayonnaise
1 tablespoon sun-dried tomato paste
2 tablespoons horseradish
4 lavash Armenian cracker bread
baby spinach leaves
1/2 pound deli roast beef, thinly sliced
1/2 pound Swiss cheese, thinly sliced
1/2 seedless cucumber, peeled and cut lengthwise into eight slices

In a small bowl, stir together the mayonnaise and tomato paste.

With a long side facing, spread one lavash with 1/4 of the mayonnaise mixture almost to the edges.

Top with 1/4 of the spinach, roast beef and cheese.

Place a slice of the cucumber horizontally at the near end and another across the middle.

Fold the edges of lavash over and roll up jellyroll style.

Wrap in plastic wrap.

Repeat with the remaining ingredients.

Cut each sandwich into halves.

Per Serving (excluding unknown items): 333 Calories; 23g Fat (60.6% calories from fat); 18g Protein; 15g Carbohydrate; 1g Dietary Fiber; 42mg Cholesterol; 625mg Sodium. Exchanges: 1 Grain(Starch); 2 Lean Meat; 2 1/2 Fat; 0 Other Carbohydrates.