

The Ultimate Turkey Club Wrap for Easy Lunches

If you love a classic turkey club sandwich, you're going to love this wrap version. The

TIME
25 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

(Serves 4) Here's everything you'll need:

For the Wraps: 4 large flour tortillas (10-inch) 12 slices deli turkey breast 8 slices bacon 4 slices cheddar cheese 1 cup shredded romaine lettuce 1 large tomato, thinly sliced 1/4 cup mayonnaise:

DIRECTIONS

1. Step-by-: Step: How I Make This Wrap
2. Step 1: Cook the Bacon
3. I cook the bacon in a skillet over medium heat for 8-10 minutes until crispy. Once done, I transfer it to a paper towel-lined plate to cool and drain excess grease.
4. Step 2: Make the Honey Mustard
5. In a small bowl, I whisk together the : Dijon mustard, honey, mayonnaise, apple cider vinegar, and a pinch of salt. The result is smooth, slightly sweet, and perfectly tangy.
6. Step 3: Warm the Tortillas
7. I warm the tortillas briefly in the microwave or a dry skillet. This makes them more flexible and easier to roll.
8. Step 4: Spread the Sauces
9. I spread a thin layer of mayonnaise and drizzle a generous amount of honey mustard over each tortilla.
10. Step 5: Layer the Fillings
11. In the center of each tortilla, I layer turkey slices, cheddar cheese, crispy bacon, shredded romaine, and tomato slices.
12. Step 6: Roll Tightly
13. I fold in the sides of the tortilla, then roll it up tightly from the bottom. A snug roll keeps everything secure inside.
14. Step 7: Slice and Serve
15. I slice each wrap in half and serve immediately. If prepping ahead, I wrap them tightly in plastic wrap and refrigerate for up to 24 hours.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-turkey-club-wrap-for-easy-lunches/>