



## ***Roast Beef Tortilla Wraps***

4-6 Azteca® Flour Tortillas\*

4-6 large pieces leaf lettuce, rinsed and patted dry

1 lb. lean, cooked roast beef, sliced or shaved

alfalfa sprouts

red onion slices

mayonnaise or horseradish, if desired

Remove tortillas from refrigerator. Let stand at room temperature until soft and flexible, about 15 minutes. Arrange lettuce leaves on upper half of tortillas. Place sliced beef, sprouts, onion slices and mayonnaise or horseradish, if desired, on lettuce. Fold lower half of tortilla over filling or roll up. Wrap securely in plastic wrap and refrigerate until serving.

\*Makes 6 servings if using Azteca® Small Flour and 4 servings if using Azteca® Super Size or Burrito Tortillas.