



Recipes for Success



Egg Salad Pinwheel Wraps

Prepare the egg salad in advance and quickly roll with tortillas in the morning when packing lunch bags.

Serves: 4
Time to prepare: 10 min

Ingredients:

6 hard-cooked eggs, peeled and finely chopped
1/4 cup (60 mL) light mayonnaise
1 tbsp (15 mL) sweet relish
2 tsp (10 mL) yellow mustard
1/4 tsp (1.25 mL) each salt and pepper
4 lettuce leaves
4 small flour tortillas



Instructions

- **STEP 1:** Gently stir eggs with mayonnaise, relish, mustard, salt and pepper. Store, tightly covered in the refrigerator for up to 3 days.
- **STEP 2:** Line each tortilla with lettuce leaf and spread egg salad over top. Tightly roll into a log, similar to a jellyroll. Cut each tortilla into 6 pinwheels. Package snugly, in an airtight container, so the pinwheels hold their shape.

Tip:

- Add a couple dashes of hot sauce to the egg salad for a grown-up version of this recipe.

For this recipe and more, visit www.eggs.ca/recipes.