

Fun Facts and Quick Tips

- Offer more wrap varieties at Shows by dividing the cream cheese in half, and preparing each portion with a different spread flavor.
- To prevent the tortillas from cracking when rolling wraps, place tortillas in a plastic resealable food storage bag; microwave on HIGH 20-30 seconds or until warm and pliable. Or, wrap the tortillas in aluminum foil and place in a preheated 350°F oven for 10 minutes.
- Wraps may be folded two ways:
 - Burrito-style: Place fillings around the center of the tortilla. Bring in both sides of the tortilla and roll from bottom up.
 - Roll-up: Lay ingredients on the tortilla, leaving one end uncovered. Starting at the bottom, roll tightly to the top.
- Wraps can be prepared up to three hours before serving. Cover them individually with plastic wrap and refrigerate.
- Wraps make great appetizers for serving larger crowds. Cut crosswise into 1-inch slices and arrange on our new Chillzanne® Rectangle Server or Simple Additions™ Rectangle Platter with new Woven Selections™ Woven Rectangle Server.
- Create your own wrap flavor sensations with ingredients you have on hand. Use leftover vegetables and cooked meat, such as sliced chicken breasts or beefsteak, to prepare dinner in a snap.
- Pita pocket bread rounds can be used in place of flour tortillas. Purchase pitas that form pockets when cut in half.
- Experiment with a variety of spreads in place of the cream cheese spread. Hummus, guacamole or flavored mayonnaise would be equally delicious in these wraps.



The “wrap” debuted in the 1990s in the agricultural areas of Northern California. Cooks Americanized the traditional burrito by experimenting with ingredients like vegetables and even tofu.

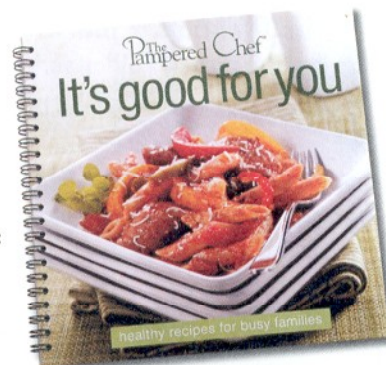
Originated in Mexico, flour tortillas are perfect for making wraps. Sizes range from 6 to 12 inches in diameter, so you can choose the size that fits your appetite.

For additional wrap-style recipes, try:

- *The Pampered Chef® It's Good for You* cookbook: *California Wraps*
- *The Pampered Chef® Casual Cooking* cookbook: *Philly Steak Wraps*
- *The Pampered Chef® Celebrate!* cookbook: *Roast Beef Roll-Ups*
- *Main Dishes* cookbook: *Chicken Caesar Salad Wraps* and *Thai Tuna Wraps*

Our Pampered Chef cookbooks also offer a wide selection of recipes for quick, deli-style sandwiches, including:

- *The Pampered Chef® It's Good for You* cookbook: *Blackened Fish Tacos* and *Portobello Pita Pockets*
- *The Pampered Chef® All the Best* cookbook: *Asian Lettuce Rolls*
- *The Pampered Chef® Casual Cooking* cookbook: *Sloppy Joe's Pocket Sandwiches*
- *Main Dishes* cookbook: *Paradise Pita Pockets*, *Patio Party Fajitas* and *Reuben Quesadillas*



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