

TURKEY WRAP WITH MANGO CHUTNEY

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- 4 oz Butterball® Turkey Breast
- 2 Tbsp Sweet Onion Curried Mayonnaise
- 1 ea Chipotle Flour Tortilla
- 3 Tbsp Mango Chutney
- 1/4 cup Shredded lettuce
- 1 Tbsp Shredded carrots

SWEET ONION CURRIED MAYONNAISE

- 2 Tbsp Canola oil
- 1 cup Vidalia onion, 1/4 inch slices
- 1 Tbsp Fresh garlic, minced
- 3/4 in Fresh ginger, peeled and minced
- 4 tsp Curry powder
- 1/2 tsp Dry mustard
- 1 tsp Fresh lime juice
- 1 Tbsp Seasoned rice vinegar
- 1/4 tsp Sea salt
- 1 cup Mayonnaise, cold

MANGO CHUTNEY

- 1 Tbsp Fresh garlic, minced
- 1 1/2 cups Vidalia onion, diced small
- 2 tbsp Peanut oil
- 2 cups Fresh mango, peeled, seeded, 1/4 inch dice
- 1 cup Champagne vinegar or white wine vinegar
- 1 cup Fresh orange juice
- 12 oz Fresh or frozen mango, chopped
- 3 Tbsp Fresh ginger, peeled and grated
- 1/2 cup Golden raisins
- 3/4 cup Brown sugar
- 4 Tbsp Fresh jalapecos, finely chopped
- 1/2 tsp Salt
- 1/2 tsp Black pepper
- 1 tsp Ground allspice
- 2 ea Cinnamon stick
- 1/2 tsp Roasted ground cumin
- 1/4 tsp Ground cloves
- 1/2 tsp Red pepper flakes
- 1/4 tsp Hot chili oil

- 2 tbsp Fresh lime juice

1. Spread the Sweet Onion Curried Mayonnaise over the surface of the tortilla, leaving half an inch from the edge all the way around.
2. Arrange the turkey in the center of the tortilla, half an inch from the edge.
3. Top the turkey with Mango Chutney.
4. Spread the shredded lettuce and shredded carrots over the chutney.
5. Fold the bottom portion of the tortilla over the filling and fold the sides of the tortilla about 1 inch on each side. Roll up to finish wrapping the tortilla, which must be a tight cylindrical shape.
6. Cut the wrap into 3 equal pieces.
7. Arrange the wrap in a snack box with cubed cheese and additional Mango Chutney for dipping.

SWEET ONION CURRIED MAYONNAISE

8. Heat the canola oil in a 10-inch sauté pan.
9. Add the vidalia onions, garlic and ginger to the pan and sauté them to a golden brown. Add the curry powder and dry mustard, mix well and cook for 30 seconds. Do not burn. Remove the pan from the heat and cool the onion mixture to room temperature or cooler.
10. Combine the cooled onion mixture, lime juice, rice vinegar and salt into a food processor. Blend well.
11. Place the mixture into a stainless steel mixing bowl. Refrigerate to cool.
12. When the mixture is cooled, blend in the chilled mayonnaise and adjust the salt if needed.
13. Place the curried mayonnaise into a storage container with a lid. Refrigerate for 1 hour before use.

MANGO CHUTNEY

14. Sauté the garlic and onions in the peanut oil for 2–3 minutes in a heavy-duty 2-quart stainless steel or enamel-coated saucepan.
15. Add the diced mango and sauté the mixture for 2 minutes.
16. Add the remaining ingredients and bring them to a boil, then simmer until the liquid reduces by 90%, stirring occasionally. The chutney will thicken.
17. Pour the chutney into a storage container and cover it with a lid. The flavors will blend and develop.

ADDITIONAL INFORMATION

[• 1 1/2 cups Vidalia onion, diced small](#), [• 1 cup Champagne vinegar or white wine vinegar](#), [• 1 cup Fresh orange juice](#), [• 1 cup Mayonnaise, cold](#), [• 1 cup Vidalia onion, 1/4 inch slices](#), [• 1 ea Chipotle Flour Tortilla](#), [• 1 Tbsp Fresh garlic, minced](#), [• 1 Tbsp Seasoned rice vinegar](#), [• 1 Tbsp Shredded carrots](#), [• 1 tsp Fresh lime juice](#), [• 1 tsp Ground allspice](#), [• 1/2 cup Golden raisins](#), [• 1/2 tsp Black pepper](#), [• 1/2 tsp Dry mustard](#), [• 1/2 tsp Red pepper flakes](#), [• 1/2 tsp Roasted ground cumin](#), [• 1/2 tsp Salt](#), [• 1/4 cup Shredded lettuce](#), [• 1/4 tsp Ground cloves](#), [• 1/4 tsp Hot chili oil](#), [• 1/4 tsp Sea salt](#), [• 12 oz Fresh or frozen mango, chopped](#), [• 2 cups Fresh mango, peeled, seeded, 1/4 inch dice](#), [• 2 ea Cinnamon stick](#), [• 2 Tbsp Canola oil](#), [• 2 tbsp Fresh lime juice](#), [• 2 tbsp Peanut oil](#), [• 2 Tbsp Sweet Onion Curried Mayonnaise](#), [• 3 Tbsp Fresh ginger, peeled and grated](#), [• 3 Tbsp Mango Chutney](#), [• 3/4 cup Brown sugar](#), [• 3/4 in Fresh ginger, peeled and minced](#), [• 4 oz Butterball® Turkey Breast](#), [• 4 Tbsp Fresh jalapecos, finely chopped](#), [• 4 tsp Curry powder](#), [MANGO CHUTNEY](#), [SWEET ONION CURRIED MAYONNAISE](#), [TURKEY WRAP WITH MANGO CHUTNEY](#)

Ingredients

Course

[Lunch](#)

Cuisine

[American](#), [Indian](#)

Category

[Sandwiches](#)

Serving Size

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