

Turkey & Sweet Pepper Wraps With Potato Wedges

(Serves 2)

FOR THE POTATO WEDGES

- 1½ Medium to Large Baking Potatoes
- ½ Teaspoon Paprika
- ¼ Tablespoon Olive Oil
- Freshly Ground Black Pepper

FOR THE WRAPS

- ½ Tablespoon Olive Oil
- 250g Thinly Sliced Turkey Breast
- ½ Red Onion
- 1 Garlic Clove Crushed
- ½ Red Pepper de-seeded and sliced
- ½ Green Pepper de-seeded and sliced
- ½ Teaspoon Paprika
- Pinch of Chilli Powder
- 100g canned chopped tomatoes
- 2 Flour Tortilla Wraps
- 75g Greek Yogurt
- ¾ Tablespoon Red Pesto Sauce

1. To make the wedges pre-heat the oven to Gas Mark 5, 190°C, fan oven 170°C. Wash the potatoes. Cut them into 4 lengthways and place them in a mixing bowl. Sprinkle over the olive oil, paprika and black pepper. Stir well to coat the wedges evenly. Tip them onto a baking sheet, spread out evenly and then bake for about 35 minutes until golden and tender.
2. To make the wraps heat the oil in a large frying pan and cook the strips of turkey breast over a moderate heat until browned and cooked through. Transfer to a plate and set aside.
3. Add the onion, garlic and peppers to the pan and cook for 5-6 minutes. Sprinkle the paprika, chilli powder and tinned tomatoes and cook for a further minute. Return the turkey to the pan and simmer for 10-15 minutes stirring occasionally.

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4. Meanwhile wrap the tortillas in foil and place in the oven to warm through for 8-10 minutes.
5. Mix together the Greek Yogurt and the pesto. Divide the mixture evenly between the warmed tortillas and spread almost to the edge. Place equal quantities of the turkey and pepper mixture down the centre of each tortilla. Roll up and serve immediately accompanied by the potato wedges.