

The

DISH



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Spring planting season on the farm is in full swing, especially since we finally have some warmer temps. I'm always looking for something quick and easy to feed the guys instead of just making a plain sandwich, which they do get at times too. They're easy to assemble, I can use up ingredients I have on hand and each person can customize what they want on them. I'm all about keeping things simple and delicious during this busy season. Happy planting!

Cheesy Bacon Ranch Wraps

- 4 large flour tortillas
- 8 oz. cream cheese, softened
- ½ cup ranch dressing
- 1 cup shredded cheddar cheese
- 1 cup cooked bacon, chopped
- ½ cup green onions, chopped
- 1 cup lettuce, shredded
- 1 cup diced tomatoes (optional)
- Salt and pepper to taste

In a mixing bowl, combine the softened cream cheese and ranch dressing. Use a hand mixer or spatula to blend until smooth and well combined. Add the shredded cheddar cheese to the cream cheese mixture. Stir in the chopped bacon and green onions, mixing well to distribute the ingredients evenly.

Lay a flour tortilla flat on a clean surface. Spread a generous layer of the creamy bacon ranch mixture over the entire tortilla, leaving a small border around the edges. Add a layer of shredded lettuce and diced tomatoes (if using) on top of the spread.

Roll the tortilla tightly from one side to the other, making sure to tuck in the filling as you roll. Continue rolling until the entire wrap is secured, then repeat with the remaining tortillas and filling. Once all wraps are rolled, you can slice them into smaller portions for easier serving. Use a sharp knife to cut each wrap into pinwheels or halves.

Serve immediately or refrigerate until ready to serve. These wraps can also be enjoyed cold or at room temperature.

Crispy Philly Cheesesteak Grilled Wraps

- 1 lb. beef steak, thinly sliced
- 1 Tbsp. olive oil
- 1 onion, sliced
- 1 green bell pepper, sliced
- 1 cup mushrooms, sliced
- 4 large flour tortillas
- 1 cup provolone cheese, shredded
- 1 cup mozzarella cheese, shredded
- Salt and black pepper, to taste

Heat the olive oil in a large skillet over medium-high heat. Add the sliced beef steak, seasoning with salt and black pepper. Cook for 3-5 minutes, stirring occasionally, until the beef is browned and cooked through. Remove from the skillet and set aside.

In the same skillet, add the sliced onion, green bell pepper and mushrooms. Sauté for 5-7 minutes or until the vegetables are

tender and slightly caramelized.

Return the cooked beef to the skillet and mix with the vegetables, letting the flavors combine for an additional 2-3 minutes. Remove from heat.

Place the tortillas on a flat surface. Evenly distribute the beef and vegetable mixture onto each tortilla, followed by a generous amount of provolone and mozzarella cheese.

Fold the sides of the tortilla inwards and roll up tightly into wraps.

Heat a clean skillet over medium heat and lightly grease with olive oil or cooking spray. Grill each wrap for 2-3 minutes per side, or until golden brown and crispy. Remove from the skillet and slice in half. Serve immediately.

California Club Wraps

- 8 strips bacon
- 2 avocados, peeled and pitted
- 2 Tbsp. lemon juice, divided
- ½ tsp. fine sea salt, divided
- 1/3 cup mayonnaise
- ½ tsp. honey
- ¼ tsp. onion powder
- ¼ tsp. dried basil
- Freshly ground black pepper, to taste
- 3 cups shredded rotisserie chicken breast (or leftover turkey)
- 4 large spinach wraps (regular or gluten-free)
- 4-5 green leaf lettuce leaves, torn
- 1 tomato, chopped
- 1 cup finely shredded Monterey Jack cheese

Preheat the oven to 425 degrees F and line a large rimmed baking sheet with foil. Arrange the bacon strips on the foil-lined sheet and bake for 15 minutes, or until crisp. Transfer the bacon to paper towels to drain. Keep the strips whole.

In a small bowl, lightly mash the avocado with 1 Tbsp. lemon juice and ¼ tsp. salt. Set aside.

In a medium bowl, mix together the mayonnaise, honey, onion powder, dried basil, remaining 1 Tbsp. lemon juice, remaining ¼ tsp. salt and black pepper to taste. Add the shredded chicken (or turkey) to the mayo mixture and stir until evenly coated.

Lay a spinach wrap flat and spread one-quarter of the mashed avocado down the center. Layer with one-quarter of the lettuce, tomato, bacon (2 strips), chicken mixture and shredded cheese. Fold one side of the wrap over the filling and roll tightly. Repeat with the remaining wraps and ingredients. Slice each wrap in half and serve immediately.