Spicy Black Bean & Avocado Turkey Wrap

Prep: 10 minutes

Ingredients

3 tbsp. canned black beans, drained and rinsed
1 oz. (about 2 tablespoons) mashed avocado
Dash hot sauce, or more to taste
1/4 cup bagged broccoli coleslaw mix
1 tsp. lime juice
1 medium-large high-fiber flour tortilla with 110 calories or less
2 oz. sliced reduced-sodium 97% 98% fat-free turkey breast (about 4 slices), roughly chopped
2 tbsp. chopped tomatoes



Directions

In a medium bowl, thoroughly mash black beans. Add avocado and hot sauce, and mix completely.

In a small bowl, toss coleslaw mix with lime juice.

Lay tortilla on a plate. Spread bean-avocado mixture along the center. Top with chopped turkey, lime-coleslaw mixture, and tomatoes.

Fold in the sides of the tortilla and tightly roll it up around the filling. Eat up! MAKES 1 SERVING

Nutrition Information (Per Serving):

Entire recipe: 260 Calories 8g Fat total fat 36 g Carbohydrate 21g Protein

Comparing Tortillas



Nutrition Fac Serving Size 1 tortilla (42g) Servings Per Package 8	ts
Amount Per Serving	_
Calories 120 Calories from	Fat 25
% Da	ily Value*
Total Fat 3g	5%
Saturated Fat 1.5g	8%
Trans Fat Og	
Polyunsaturated Fat 1g	
Monounsaturated Fat Og	
Cholesterol Omg	0%
Sodium 280mg	12%
Total Carbohydrate 19g	6%
Dietary Fiber 13g	52%
Sugars Og	
Protein 5g	



Nutrition Fac	ts	
Servings per Package 16		
Amount per Serving		
Calories 80 Calories from Fat	20	
% Daily 1	/alue*	
Total Fat 2g	3%	
Saturated Fat 1g	5%	
Trans Fat 0g		
Polyunsaturated Fat 1g		
Monounsaturated Fat 0g		
Cholesterol Omg	0%	
Sodium 180mg	8%	
Total Carbohydrate 14g	5%	
Dietary Fiber 2g	8%	
Sugars 1g		
Protein 3g		



Nutrition Fa	cts
Servings per Package 8	
Amount per Serving	
Calories 100 Calories from Fat	25
% Da	aily Value*
Total Fat 2.5g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 0g	
Cholesterol Omg	0%
Sodium 230mg	10%
Total Carbohydrate 17g	6%
Dietary Fiber 3g	12%
Sugars 2g	