



# JERK TURKEY MANGO WRAPS

*Adapted from [www.canadianturkey.ca](http://www.canadianturkey.ca)*

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## INGREDIENTS

- 45 - 60 mL (3 - 4 Tablespoons) Jerk seasoning paste (ex. WalkersWood or Grace brand)
- 1 boneless, skinless turkey breast (about 1 lb /450 g)
- 75 mL (1/3 cup) mayonnaise
- 15 mL (1 T.) fresh lime juice
- 5 mL (1 teaspoon) lime peel, grated
- 1 mango, peeled and sliced into thin strips
- 1 red Bell pepper, seeded and sliced
- 4 tortilla wraps

## FUN FACT

"Jerk" is a spicy Jamaican marinade made with hot Scotch Bonnet or Habanero peppers, garlic, onion, ginger, cinnamon, allspice, thyme, vinegar, oil, sugar and fruit juices - all produced on the Island of Jamaica. Traditionally, meat or vegetables that have been "Jerked" are cooked buried underground!

## INSTRUCTIONS

01

Spread Jerk seasoning paste evenly over raw turkey breast - allow flavours to permeate the turkey by placing in fridge for at least 4 hours (or overnight if you've planned ahead)!

02

When ready to cook, pre-heat oven to 325°F (160°C). Place turkey breast in an oven-proof dish and bake for about 35-40 minutes; until the meat thermometer registers between 165° to 170°F (73° to 77°C).

03

In a small bowl, combine mayonnaise, lime juice and peel; mix to combine.

04

Divide mayonnaise mixture evenly between tortilla wraps; top with cooked turkey slices, mango and red pepper strips. Fold tortilla to make a wrap.