

Ham Apple Wraps
by Carole Carter
From My Carolina Home

A fresh way to serve leftover ham, the apple provides sweetness and crunch while the spicy dressing balances the flavors.



1 small to medium apple
1 teaspoon lemon juice
2 cups chopped ham
1 tablespoon chopped green onion
Sriracha mayonnaise dressing to taste (recipe below)
4 flour tortillas
Fresh spinach

Peel, core and dice apple. Sweeter varieties such as Jonagold, Honey Crisp, or Gala apple work well. Toss with lemon juice. In a bowl, place ham, onion and apple, mix well. Add dressing to taste.

Place 1/4 of mixture on each tortilla. Add fresh spinach and roll up. Serve and enjoy!
Yield four wraps.

Sriracha Mayo – combine one cup of mayonnaise with 1 teaspoon to 1 tablespoon sriracha sauce. Amount depends on how spicy you want it to be.