Watermelon Sandwich Wraps

It’s amazing what a group of friends around the lunch table can come up with. The only ingredient that’s a must is a spear of watermelon! Try watermelon in lieu of tomato on these sandwiches. You can play with different types of lunchmeat, cheeses, spreads or sauces, and of course veggies galore!

Suggested Ingredients:
Wraps: Wheat, flour, spinach or sun dried tomato
Spreads: Chive cream cheese, hummus, guacamole, Greek yogurt
Meats: Turkey, ham, chicken breast, roast beef or pepperoni
Sauces (marinades and salad dressings): BBQ ranch, pesto, Thai peanut sauce, teriyaki, ginger
Cheeses: Feta, pepper jack, mozzarella
Veggies and Other Toppings: Watercress, olives, scallions, cilantro, romaine, jalapenos, fresh mint, basil, shredded carrots, spinach, sprouts and cucumber slices

1 watermelon spear, about ½" thick, 1" wide and as long as your tortilla!

Create your own combination or try one of ours! Start with a spread to help stick the other fillings together. Place your toppings in the center of tortilla with the watermelon spear on top. Roll tortilla over watermelon spear, tucking in all ingredients. Fasten with a toothpick if needed.

English Tea Sandwich Wrap
Flour wrap
Chive cream cheese
Ham
Watermelon
Watercress

Ginger Chicken Wrap
Wheat wrap
Teriyaki ginger sauce
Chicken
Sprouts
Watermelon
Sweet Chili & Ginger
Bibb Lettuce

Latin Watermelon Wrap
Flour tortilla
Ham
Watermelon
Cilantro
Guacamole
Scallions
Pepper jack cheese
Jalapeno

SW Chicken Wraps
Corn & flour tortilla
Guacamole
Pepper jack cheese
Spicy chicken
Romaine lettuce
Watermelon
Bacon ranch dressing
Salsa

Hawaiian Wrap
Spinach wrap
Pineapple Cream Cheese
Sweet Chile w/Ginger
Ham
Watermelon
Cilantro

SW Veggie Wrap
Cucumber
Watermelon
Cilantro
Swiss cheese
BBQ ranch dressing
Spinach tortilla
Guacamole

Mid Eastern Veggie
Hummus w. pine nuts
Mint
Thin cucumber slices
Watermelon
Golden wrap

Greek Tortilla
Plain Greek yogurt
Feta cheese
Watermelon
Black olives

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