



→LUNCH←

SPICY ITALIAN WRAP FEATURING GALLO SALAME PEPPERONI



DIRECTIONS

1. First, put the cheese in the middle of the tortilla in a row.
2. Place the Gallo Salame Pepperoni evenly in the middle onto the flour tortilla.
3. Do the same for the Gallo Salame and ham.
4. Sprinkle the onion and tomato over the meats.
5. Place the green leaf lettuce on the meats followed by the tabasco.
6. Roll the tortilla tightly and serve.

INGREDIENTS

- 4 oz. Gallo Salame Italian Dry Salame, julienne
- 2 oz. Gallo Salame Pepperoni, sliced
- 1 flour tortilla
- 2 oz. pepperjack cheese
- 2 oz. ham, sliced
- 4 tsp. red onion, small dice
- 3 tsp. tomato, small dice
- 1 leaf green leaf lettuce