

enjoy

# The Post-it Place

## La Tor-Tor-tilla

My sister and her family came over the other night and we had a wrap party. And was it ever Ohhh soooo DELICIOUS! I got these new wraps from [LaTortilla Factory](#). I had been dying to try them and I couldn't think of a better way than to have everyone over and call it a Wrap! I even created a new recipe for a desert made from tortillas (included below) in honor of the occasion. Chicken. Lettuce. Tomatoes. Cheese. Onions. Bell Peppers. Sour Cream. Salsa.

Throw it all together, anyway you like...YUM! I used the Smart & Delicious Tomato Basil Wrap for mine. With fewer calories, more fiber and less sodium than two slices of bread, La Tortilla Factory becomes the "go to" brand for delicious, healthy lunches, snacks or dinner.



La Tortilla Factory was the first company to bring low carb, gluten free, and extra virgin olive oil wraps to the market. The Company currently offers unique product lines under three brand names: Smart & Delicious™, La Tortilla Factory® and Sonoma™. Each brand offers a variety of delicious, consumer-preferred wraps and tortillas crafted from the highest quality ingredients, while offering a nutritional profile superior to traditional breads, wraps, and tortillas.

The Smart & Delicious line-up includes:

- Whole Grain
- Traditional
- Rosemary
- Rye
- Multi Grain
- Tomato Basil
- White Whole Wheat

Healthy, Delicious, Fun and easy to create hundreds of different and easy recipes with. You can't go wrong! I even made desert with some, here let me show you:



These were a HUGE hit and everyone said they definitely wanted them again. And EASY PEASY! Even if you can't boil water you can make these!

Lay out all your ingredients:



Tortillas, Apple Pie Filling (homemade or out of a can, I used a can this time), Cinnamon, Pecans, Caramel Sauce, Whipped Cream

Place your apple Pie Filling and Pecans in a sauce pan and let it be warming on a low/med setting.

Take a tortilla and warm it in a frying pan for about 1-2 minutes on each side. Place the tortilla on a plate, fill with about 1-2 TBSP of your apple pie/pecan filling. Sprinkle with cinnamon. Roll it up and drizzle with the caramel sauce and top with whipped cream.

Seriously...we licked the plate. Don't tell anyone. But it really was that good.

Thanks Mom Fuse and LaTortilla Factory for this opportunity!