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Egg-Vegetable Salad Wraps

- 6 Eggs, hard boiled, chopped
- 1/2 Cup cucumbers
- 1/2 Cup squash, yellow
- 1/4 Cup carrots, shredded
- 2 Tbsp onions, red
- 1/4 Cup dressing, low-fat mayonnaise-based
- Tbsp mustard, dijon-style
- 1 Tbsp milk, fat-free
- 1 Tsp tarragon, fresh
- 1/4 Tsp salt
- 1/8 Tsp paprika
- 6 Lettuce leaves
- 6 Large tortilla(s), flour, whole-wheat, 6 to 7 inch
- 2 Tomatoes, plum, thinly sliced
 - 1) In a large bowl combine eggs, cucumber, yellow summer squash or zucchini, carrot, and red onion. For dressing, in a small bowl stir together mayonnaise dressing, Dijon mustard, milk, tarragon or basil, salt, and paprika. Pour the dressing over egg mixture; toss gently to coat.
 - 2) For each sandwich, place a lettuce leaf on a tortilla. Place 3 or 4 tomato slices on top of the lettuce, slightly off center. Spoon about 1/2 cup of the egg mixture on top of the tomato slices. Roll up tortilla. If necessary, secure with toothpicks. Cut the tortilla rolls in half crosswise.

Makes 6 Servings