

Veggie Wraps

Servings: 4

Prep Time: 15min

Cook Time: 0



Ingredients

- ½ pack Baby Spinach (40 g)
- 1 large bell pepper, sliced into matchstick strips (red, yellow, green or orange)
- 2 medium carrots, grated
- 2 Avocado pears, cubed finely
- 100 g pack of rice paper wraps
- 125 ml Creamy Mayonnaise mixed with 10 ml basil pesto
- 2 rounds Herb flavoured feta cheese

Directions

1. Prepare all the vegetables and have them at hand.
2. Briefly dip each round of rice paper, one at a time into a shallow dish of warm water. Lift away and lay them flat in rows on a clean dish towel. Pat them briefly with the towel to lift off excess water.
3. Scatter a little of each salad vegetable down the centre of each wrap, and end off with a drizzle of basil mayonnaise and a light crumbling of feta cheese.
4. Roll or fold depending on how you would like to serve these wraps, and preferably enjoy immediately.