

MORTON & BASSETT SPICES®

Ras El Hanout Cauliflower Wraps



- 1 head of cauliflower
- 1 tablespoon olive oil
- 1 lemon
- 1 tablespoon Morton & Bassett Ras El Hanout
- 1 tub hummus
- 4 pitas
- 2 cups cherry tomatoes
- 1 cucumber
- Fresh dill and mint for garnish

Chop cauliflower into small florets. Spread on baking tray and toss with olive oil, lemon juice, and Ras El Hanout. Once florets are fully coated, spread evenly and bake at 425 for 10-15 minutes, until golden brown.

Spread a good dollop of hummus into pitas, then layer the cauliflower, tomatoes, cucumber and herbs. Wrap and enjoy!



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