

Vegetable Coconut Wrap

Prep Time: 20 mins

Cook time: 0 mins

Total time: 20 mins

We used refreshing vegetables and wrapped them all up in our NUCO Organic Turmeric Coconut Wrap for a quick and satisfying meal that you can easily have on the go.



Ingredients: Makes (4) Servings

- 4 NUCO Organic Turmeric Coconut Wraps
- 2 cups hummus (pre-made or store-bought)
- 2 red bell peppers, thinly sliced
- 1 cup carrots, shredded
- 2 ripe avocados, sliced
- 2 cups romaine lettuce, chopped
- 4 lemon wedges

Instructions:

1. Lay 1 Organic Turmeric Coconut Wrap on a clean surface in a diamond shape. Add hummus and spread on the end of the wrap farthest to you.
2. Add romaine lettuce, bell pepper, avocado and carrots. Fold the bottom side of the wrap upward to hold all ingredients in place. Repeat the process until you have as many wraps as you desire. Squeeze lemon wedges over the prepared wraps.
3. Best served fresh. Enjoy!

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