

Simple But Delicious Veggie Wraps



By Chef Amanda DeLaura

The first time I made these veggie wraps I sent them on a flight with a client and their entourage. One of my coworkers texted me afterwards, begging for the recipe. Lucky for you all, she kept begging and it is past due time I share. I hope you enjoy this lunch as much as she did. Bon appétit!

Makes 2 servings

Ingredients:

SIRACHA AIOLI

2 Tbsp mayonnaise
1/2 Tbsp siracha, *or to taste*
1 tsp lemon juice
1 tsp olive oil
1/2 small clove garlic, *grated*
salt, *to taste*

WRAP

2 large cassava tortillas
4 Tbsp humus
4 slices bacon, *cooked*
1 carrot, *shredded*
1/2 cucumber, *sliced into thin matchsticks*
2 handfuls of micro greens (and/or alfalfa sprouts)
black pepper, *to taste*

Directions:

1. To make the aioli, lightly whisk all of the ingredients from the first column into a small bowl. Taste and season with salt as necessary.
2. Light your stove and heat your tortillas directly over the flame for about 15-20 seconds on each side. Working quickly, place onto a large cutting board. Spread each tortilla with 2 Tbsp of hummus. Layer with carrot, cucumber, 2 slices of bacon and a generous handful of greens.
3. Wrap, tucking the sides before rolling, slice in half and serve with a small side of aioli.

Note: Almost all Whole Foods sell the [Siete burrito-sized cassava tortillas](#). They come in a pack of 6 and will be stored either in the fridge section near the hummus or in the freezer section near the other frozen bread items. In regards to heating, if you do not have a gas stove, heat a cast iron skillet and warm your tortillas in your cast iron, heating for about 45-60 seconds on each side.