



Hummus & Veggie Collard Greens Wrap

Yield: 1 wrap is 1 serving

Ingredients

- 1 Collard Green Leaf, thick center stem removed
- 1 oz **Zee Zees® Original Hummus Cups**
- 2 Asparagus Spears, roasted
- 1 oz Cucumber
- 1 oz Carrot
- 1 oz Zucchini
- ½ oz Red Radish
- 1 oz Red Cabbage
- ½ oz Arugula
- 2-3 slices Avocado
- Lemon-Rosemary Vinaigrette (see below)
- Fresh Greens, for garnish

Lemon-Rosemary Vinaigrette

- ¼ cup Olive Oil
- 1 tsp Salt
- 4 sprigs Rosemary, stems removed and finely chopped
- Zest and Juice of one Lemon

Preparation

- 1) Lay Collard green leaf flat, and smear Zee Zees Original Hummus onto collard green leaf.
- 2) Peel the cucumber and carrot. Slice the cucumber, carrot, zucchini, and red radish into thin strips, and shred the cabbage. Add each vegetable in layers on top of each other onto the collard green leaf.
- 3) To prepare the Lemon-Rosemary Vinaigrette, whisk all dressing ingredients together until emulsified. Drizzle the wrap lightly with the lemon-rosemary vinaigrette.
- 4) Fold in left and right sides of leaf over vegetable layer. Begin rolling leaf tightly from bottom to top like a burrito. Secure with toothpick, if desired.