



UCCOOK

Vegan Crunch Wrap

with nachos, lentils & guacamole

Hands-on Time: 15 minutes

Overall Time: 25 minutes

Veggie: Serves 1 & 2

Chef: Megan Bure

Wine Pairing: Creation Wines | Creation Chardonnay

Nutritional Info

	Per 100g	Per Portion
Energy	623kJ	4347kJ
Energy	149kcal	1040kcal
Protein	4.5g	31.7g
Carbs	19.3g	134.8g
of which sugars	3g	20.7g
Fibre	4.6g	32.1g
Fat	6.1g	42.7g
of which saturated	0.8g	5.9g
Sodium	249mg	1738mg

Allergens: Sulphites, Gluten, Tree Nuts, Wheat, Allium

Spice Level: Mild

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
1	1	Onion <i>peel & finely dice ½ [1]</i>
10ml	20ml	Tomato Paste
20g	40g	Sliced Pickled Jalapeños <i>drain & roughly chop</i>
2,5ml	5ml	Ground Cumin
3g	5g	Fresh Coriander <i>rinse, pick & roughly chop</i>
60g	120g	Tinned Lentils <i>drain & rinse</i>
2	4	Wheat Flour Tortilla/s
1 unit	1 unit	Guacamole
30g	60g	Santa Anna's Corn Nachos <i>crumble</i>
20g	40g	Green Leaves <i>rinse & roughly shred</i>
1	1	Tomato <i>rinse & slice into rounds</i>
30ml	60ml	Cashew Nut Cream Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water

1. MAKE THE FULFILLING FILLING Place a pan over medium heat with a drizzle of oil. When hot, fry the onion until soft, 3-4 [4-6] minutes (shifting occasionally). Add the tomato paste and ½ the jalapeños. Fry until the tomato paste has darkened slightly, 1-2 minutes (shifting occasionally). Add the ground cumin, ½ the coriander, and seasoning. Stir in the lentils. Cook until heated through and partially mashed, 3-5 minutes (stirring and mashing some of the lentils occasionally).

2. TOASTY Place a clean pan over medium heat. When hot, toast each tortilla until warmed through, 30-60 seconds per side.

3. SOME PREP In a bowl, mix the remaining jalapeños through the guacamole, and season.

4. TIME TO BUILD Lay out the tortillas and smear the spiced lentils over the tortillas. Top with the nachos and spread over a layer of jalapeño guacamole. Scatter over the green leaves and top with the tomato. Tightly roll up into wraps.

5. HALVE & CHOW DOWN! Plate up the packed crunch wraps. Dollop with the cashew nut cream cheese and sprinkle over the remaining coriander.