



UCCOOK

Mediterranean Wrap

with a creamy pesto, olives & artichokes

Hands-on Time: 10 minutes

Overall Time: 10 minutes

Lunch: Serves 1 & 2

Chef: Jemimah Smith

Nutritional Info	Per 100g	Per Portion
Energy	893kj	3097kj
Energy	214kcal	741kcal
Protein	7g	24.3g
Carbs	20g	69g
of which sugars	1.7g	5.8g
Fibre	3.2g	11g
Fat	10.6g	36.9g
of which saturated	5.3g	18.2g
Sodium	418.1mg	1450.4mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Tree Nuts

Eat Within 4 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
40ml	80ml	Creamy Pesto (10ml [20ml] Pesto Princess Basil Pesto & 30ml [60ml] Crème Fraîche)
2	4	Wheat Flour Tortillas
20g	40g	Green Leaves <i>rinse</i>
60g	120g	Chickpeas <i>drain & rinse</i>
20g	40g	Pitted Green Olives <i>drain</i>
30g	60g	Artichoke Quarters <i>drain & roughly chop</i>
30g	60g	Grated Cheddar Cheese
50g	100g	Cucumber <i>rinse & cut into half-moons</i>

From Your Kitchen

Seasoning (salt & pepper)

Water

1. **PESTO SAUCE** In a small bowl, loosen the creamy pesto with water in 5ml increments until smooth and spreadable. Season.

2. **WARM TORTILLAS** Place the tortillas on a plate and sprinkle with droplets of water. Heat in the microwave until softened, 15 seconds.

3. **MEDITERRANEAN MEAL** Spread the tortillas with the creamy pesto. Top with the green leaves, the chickpeas, the olives, the artichokes, the cheese, and the cucumber. Season, fold up, and tuck in, Chef!

Chef's Tip Use a toasted sandwich maker to toast the filled tortillas if you have one.