



# U/COOK

## Veggie Cream Cheese Wraps

with Pesto Princess Sun-dried Tomato Pesto & cucumber

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**Hands-on Time:** 5 minutes

**Overall Time:** 5 minutes

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**Lunch:** Serves 1 & 2

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**Chef:** Samantha du Toit

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### Nutritional Info

	Per 100g	Per Portion
Energy	693kj	2781kj
Energy	166kcal	665kcal
Protein	5.6g	22.5g
Carbs	15g	61g
of which sugars	2.2g	8.9g
Fibre	2.5g	10.2g
Fat	8.4g	33.9g
of which saturated	4.3g	17.4g
Sodium	273mg	1096mg

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**Allergens:** Sulphites, Gluten, Wheat, Cow's Milk, Allium

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**Spice Level:** None

Eat Within 4 Days

## Ingredients & Prep Actions:

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Serves 1	[Serves 2]	
2	4	Wheat Flour Tortillas
50ml	100ml	Cream Cheese
15ml	30ml	Pesto Princess Sun-dried Tomato Pesto
10g	20g	Fresh Basil <i>rinse</i>
1	2	Tomato/es <i>rinse &amp; slice into half-moons</i>
50g	100g	Cucumber <i>rinse &amp; slice into half-moons</i>
60g	120g	Chickpeas <i>drain &amp; rinse</i>
20g	40g	Danish-style Feta <i>drain</i>

## From Your Kitchen

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Seasoning (salt & pepper)

Water

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

2. **TASTY TOPPINGS** Smear the tortillas with the cream cheese. Dollop over the sun-dried tomato pesto. Top with the basil, the tomato, the cucumber, and the chickpeas. Season and crumble over the feta. Wrap up and tuck in, Chef!