

Crunchy Rainbow Wraps



Adapted from Cooking Matters

- 1 small carrot, cut into strips
- 1 cucumber, cut into strips
- 2 cups spinach
- 2 tomatoes, sliced
- 2 bell peppers, sliced into strips
- Optional: 1 tsp herbs (parsley, dill and cilantro)
- 2 ounces low-fat cheese
- 1/4 cup of nonfat yogurt
- 4 whole wheat tortillas
- 1 lemon



Directions



Yield: 4 wraps Serving size: 1 wrap

- 1. Wash all vegetables, peeling any vegetables that need to be peeled.
- 2. Cut vegetables into strips.
- 3. Rinse herbs and tear into small pieces.
- 4. Rinse lemon. Cut in half to remove seeds. Juice lemon.
- 5. Mix yogurt, lemon juice and herbs together.
- 6. Spread the yogurt mixture onto tortilla, layer with greens, vegetables and cheese.
- 7. Roll tortilla and toppings into a log shape. Cut into four pinwheels.

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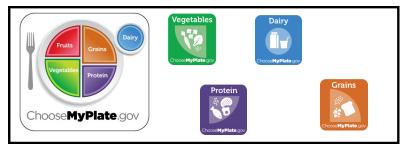
Fast Facts





Featured Food Groups





Cooking Tips



- Have other veggies on hand? Add the ones you like!
- Mix it up with another spread for the base of the wrap.

4 servings per container Serving size 3	pinwheels
Amount Per Serving Calories	220
	% Daily Value
Total Fat 10g	13%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 320mg	14%
Total Carbohydrate 28g	10%
Dietary Fiber 6g	21%
Total Sugars 5g	
Includes 0g Added Sugars	0%
Protein 9g	18%
Vitamin D 0mog	0%
Calcium 390mg	30%
Iron 1,44mg	8%
Potassium 282mg	6%

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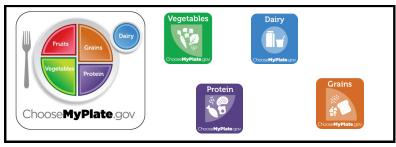
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