

Gina Sabatini's Lavash Wraps

Source: Gina Sabatini

Ingredients

Avocado Spread

1 large avocado or 2 small avos
1-2 cloves garlic, crushed
2 tablespoons olive oil
2 tablespoons water
dried cilantro, to taste
salt, pepper
1 teaspoon cumin
half a serrano pepper
juice of 1/2 a lime

Veggies

1 large head of cauliflower, chopped
2 14oz cans chickpeas
2 teaspoons + chilli powder
2+ teaspoons garam masala
1/2 teaspoon cayenne
oil, salt, pepper

lavash (or pita bread)

Greek yogurt (I recommend Fage brand, full fat, for this recipe)

Instructions

1. Preheat oven to 425F. Pat cauliflower and chickpeas dry. Spread on rimmed cookie sheet.
2. Drizzle with olive oil and coat with spices. Stir. Roast for 15 to 20 minutes (or more time if you like things crunchy)
3. Puree avocado spread ingredients in a food processor.
4. Spread avocado dip on pita or lavash, top with veggies and a few dollops of yogurt. Wrap like a burrito and enjoy!

Revision #2

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