

Veggie Wrap ·*

A delicious and healthy wrap filled with fresh vegetables and flavorful sauces. Perfect for a quick and nutritious meal.

Recipe Type: Vegetarian	Prep Time: 15 mins
Cook Time: N/A	Total Time: 15 mins
Recipe Yield: 500 grams	Number of Servings: 4
Serving Size: 125 g	

Ingredients

200 g	whole wheat tortillas
100 g	lettuce
100 g	Tomato
100 g	cucumber
100 g	bell pepper
50 g	carrot

100 g	Avocado
100 g	hummus
50 g	greek yogurt
15 ml	lemon juice
0.5 tsp	salt
0.5 tsp	pepper

Directions

Step 1



Wash and prepare all the vegetables by slicing them into thin strips.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Mixing

In a small bowl, mix the Greek yogurt, lemon juice, salt, and pepper to make the sauce.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3



Spread a layer of hummus on each tortilla.

Prep Time: 0 mins

Cook Time: 0 mins

Step 4

Plating

Place the prepared vegetables on top of the hummus.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Drizzling

Drizzle the yogurt sauce over the vegetables.

Prep Time: 0 mins

Cook Time: 0 mins

Step 6

Cut

Roll up the tortillas tightly and cut them in half.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 200 kcal

Fat: 10 g

Protein: 6g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Protein	6 g	35.29%	35.29%	

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	8 g	21.05%	32%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sugars	3 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	10 g	35.71%	40%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Vitamin A	20 iu	2.22%	2.86%	
Vitamin C	30 mg	33.33%	40%	
Vitamin B6	0 mg	0%	0%	
Vitamin B12	0 mcg	0%	0%	
Vitamin E	2 mg	13.33%	13.33%	
Vitamin D	0 mcg	0%	0%	

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)	
Sodium	300 mg	13.04%	13.04%	
Calcium	10 mg	1%	1%	
Iron	15 mg	187.5%	83.33%	
Potassium	400 mg	11.76%	15.38%	
Zinc	1 mg	9.09%	12.5%	
Selenium	5 mcg	9.09%	9.09%	

Recipe Attributes

Cuisines					
Italian					
Course					
Salads Snacks					
Cultural					
Chinese New Year	Cinco de Mayo	Halloween			
Demographics					
Senior Friendly					
Diet					
Vegetarian Diet Ra	w Food Diet	Lacto-Vegeta	rian Diet	Gluten-Free Di	et
The Fast Metabolism [Diet Nutrien	t Timing Diet	The Scar	sdale Diet	
The Beverly Hills Diet	The Sleeping	g Beauty Diet	The F-Ple	an Diet	
The Breatharian Diet	The 3-Day D	Diet The CIC	O (Calorie	es In, Calories Ou	ıt) Diet

Meal Type

Brunch Snack

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Difficulty Level

Medium

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