



RECIPE CARD

COLLARD GREEN WRAPS WITH PESTO

Collard Green Wraps with Garden Pesto

Vegetables listed in the ingredients for the wraps are just a guideline—experiment with whatever is in-season and available

Ingredients

Pesto

- 2 cups tightly packed fresh **herbs**
- 1/2 cup **sunflower seeds**
- 2 cloves **garlic**
- 1/2 cup **olive oil**
- 1 Tablespoon **lemon juice**
- 4 Tablespoons **nutritional yeast**

Wraps

- 1 bunch **collard greens**
- 1 **yellow pepper**, cut into strips
- 1 bunch **radishes**
- 2-4 ounces of **salad mix**
- 1 **avocado**, thinly sliced
- Asian Dipping Sauce

Directions

1. To make the pesto, place the herbs, sunflower seeds and garlic in a blender or food processor. Pulse to combine, until the mixture is coarsely ground. Turn the motor on and drizzle the olive oil in a thin stream. Add the sea salt, pepper, lemon and nutritional yeast, and pulse a few more times to combine. Taste and add more seasonings as needed
2. To assemble the wraps, Cut each collard leaf into 2 pieces by cutting off the stem lengthwise (each leaf will make 2 collard wraps). Spread a spoonful of the pesto inside each collard wrap. Add a small amount of vegetables in a cluster in the center of the wrap. Add 1 teaspoon of Asian Dipping Sauce to each wrap before rolling, or serve in a small bowl for dipping..



Asian Dipping Sauce

- 1/4 cup rice wine vinegar
- 1/4 cup soy sauce
- 1 Tablespoon sesame oil
- 1/4 teaspoon cayenne

Recipe adapted from Mill City Farmers Market