# **BBQ Wraps**



# **Ingredients:**

#### **Hummus**

- 1 ½ cup chickpeas, cooked, drained, rinsed
- 1 tablespoon white wine vinegar
- 1 tablespoon tahini
- 1 garlic cloves, minced
- 3 teaspoons coconut aminos
- 1 teaspoon dijon mustard
- 1 teaspoon smoked paprika
- 1 teaspoon ground cumin

#### **Directions:**

Blend or use a food processor to mix hummus.

### Wraps:

- 2 heads firm heads of lettuce, stems removed
- 1 package brown rice paper wrappers
- 2 carrots, shredded

- 1 orange bell pepper, cut into thin strips
- 1 cucumber, cut into thin strips
- 1 zucchini, cut into thin strips
- 1 avocado, cut into thin strips

### **Directions:**

Wash and dry lettuce. Soak rice paper for 30 seconds, add lettuce and spread with 2 tablespoons hummus. Add vegetables, tuck ends and roll up.