

RECIPES

Veggie ball wrap with avocado and hummus



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SERVES 4

TIME 30 MIN

A soft and tender wrap with avocado, hummus and Veggie balls.

INGREDIENTS:

40 pcs (640 g) of HUVUDROLL vegetable balls
4 tbsp. of hummus
4 sheets of soft thin bread
2 avocados
4 spring onions, finely sliced
1/2 dl mint leaves, roughly chopped
1 tbsp. olive oil, extra virgin
1/2 lemon, juice
Salt and pepper

STEP BY STEP:

1. Spread out the soft thin bread on the worktop. Take half an avocado and spread it out by mashing it with a fork. Next to the avocado, spread out some of the hummus.
2. Combine spring onions, mint, olive oil, lemon, salt and pepper. Divide it on top of the avocado and hummus.
3. Oven roast or pan fry the Veggie balls as instructed on the package. Put them on a piece of paper to dry. Rip them in half and put them on top.
4. Roll it up tightly, and wrap them in some parchment paper.

