

## **Collard Wrap with Thai Peanut Sauce (GF, V)**

Serves 2

½ cup Creamy Almond Butter

1 inch piece of Ginger, grated

1 Garlic clove, minced

Juice of 2 Limes

2 TBSP Lemon juice

1 tsp Honey

4 Collard leaves

1 cup shredded Carrots

1 Avocado, sliced

2 cups Mung Bean Sprouts

Combine almond butter, ginger, garlic, lime juice, lemon juice and honey in a small bowl. Whisk with a fork until smooth. Set to the side and assemble the wraps.

Spread collard leaves on a flat surface. Chop off the woody stems. Fill leaves with carrots, avocado and mung bean sprouts. Drizzle with the almond sauce fold the wraps like a burrito and serve.