

ROASTED VEGGIE PINWHEELS W/ CHIPOTLE AIOLI

@EVERYONESHARVEST

TOTAL TIME: 25MIN

SERVINGS: 2 - 4

CALORIES: 557 CAL



Everyone's
Harvest



INGREDIENTS

- 1 bunch chard, any
- 1 bunch kale, any
- 1 bunch spinach
- 2 -3 onions, any
- 12 oz mushrooms, any
- 1 red bell pepper
- 1 orange bell pepper
- 4 12 in flour tortillas
- 2 tbsp olive oil

Chipotle Aioli:

- 1 C low fat mayonnaise
- ¼ C chipotle in adobo sauce
- 8 garlic cloves, roasted
- 1 lemon, juiced
- Salt and pepper, to taste

DIRECTIONS

1. Wash leafy greens and peppers. Remove the thick stems of the chard and evenly chop it. Same with the kale. Julienne onion.
2. In a saute pan over medium heat, add olive oil. Once hot, toss in the onion, chard, and kale with a pinch of salt. Cook until the leafy greens are slightly wilted. Remove from heat.
3. On an open flame, roast peppers, mushrooms and garlic. Set aside in a bowl to cool off.
4. In another bowl, add low fat mayo, chipotle in adobo sauce, and roasted garlic cloves. Blend and finish with lemon juice. Season with salt and pepper.
5. Now that the roasted vegetables are cooled off, julienne the peppers and thinly slice the mushrooms. Add it into the sauteed leafy greens, season with salt and pepper, and mix.
6. Slightly warm up your flour tortillas and spread a thin layer of chipotle aioli over the tortilla. Then add a thin layer of spinach. Add a thin layer of vegetable mix over the spinach. Fold 1 inch of the left and right side of the tortilla over the vegetables. Then tightly roll.
7. Cut the vegetable wrap into mini pinwheels and serve!