

Hummus Tabbouleh Wraps (Serves 8)

A delicious and healthy Mediterranean-inspired wrap, perfect for lunch or as bite-sized hors d'oeuvres.

Ingredients

- 1 package hummus mix, prepared (or 3 cups store-bought hummus)
- 1 package tabbouleh mix, prepared (or 6 cups store-bought tabbouleh
- 4 slices Lavash bread

Instructions

- 1. Lay a sheet of Lavash bread on a piece of plastic wrap slightly longer than the bread
- 2. Evenly spread **¾ cup of hummus** over the bread.
- 3. Layer 1/2 cup of tabbouleh on top of the hummus.
- 4. Roll the bread tightly from the **short end to the short end**.

- 5. Wrap the roll securely in plastic wrap and repeat with remaining ingredients.
- 6. Refrigerate for at least **2 hours** to set.
- 7. Slice into preferred serving sizes:
- For meal-sized portions: Cut each roll in half to serve 8 wraps.
- For appetizers: Cut into 8 pieces per roll to yield 32 hors d'oeuvres.

Nutrition (Per ½ Wrap Serving)

- Calories: 38
- Fat: 22.6g
- Saturated Fat: Og
- Cholesterol: Omg
- Sodium: 595mg
- Carbohydrates: 51.4g
- Fiber: 6.1g
- Protein: 9.4g

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