

PREP TIME: 10 minutes

COOK TIME: no cooking

# RAINBOW WRAP By Chef Andy



# Ingredients

- 6 whole wheat tortillas
- 1 lb. chicken breast, cooked and shredded
- 1 Cup hummus
- 2 bell peppers
- 1 cucumber
- 2 Cups of spinach
- 1 tomato
- 1 carrot
- part-skim mozzarella cheese, shredded

### Kitchen Items

- small spatula
- measuring cups and spoons
- kid safe knife
- cutting board or cleaned counter surface



### Directions

- 1. Lay your tortilla on a clean flat surface.
- 2. Use a spoon to spread hummus on the tortilla.
- 3. Wash and dice all the vegetables into bite sized pieces.
- 4. Use your vegetables to create a rainbow on your tortilla. Leave some space on the edges.
- 5. Fold in the sides of your tortilla. Start at one end and roll your tortilla up tight.
- 6. Enjoy!

#### Tips:

- Mix up your veggies and choose any variations to create your rainbow!
- Make a sweet snack by swapping hummus with nut butter and using fruits for your colors.

# **GROCERY LIST**

# Fruits & Vegetables

O Bell pepper, yellow
O Cucumber
O Spinach
O Tomato
O Carrot

### Dairy & Eggs

O Hummus
O Part-skim mozzarella
cheese, shredded
O
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O

# Meats & Seafood

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## **Pantry Items**

$\bigcirc$	Whole wheat tortillas
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