Quinoa Lettuce Wraps

Serving Size: 2

Ingredients:

- 4 large Romaine or Iceberg leaves
- 1 cup cooked quinoa
- 1 cup red cabbage, shredded
- 1 small Bell Pepper, sliced
- Sprouts and Micro Greens

Dressing:

- 2 tbsp Olive Oil
- 1-2 tsp Sriracha Sauce (depending how spicy you want it)
- 1 tbsp Vegan Mayo or 1/2 Avocado
- Salt & Pepper to taste

Directions:

1. Cook the quinoa as directed on the package.
2. For the dressing, if you are using vegan mayo you can whisk all of the ingredients in a bowl. If you are using avocado, I recommend using a blender or food processor to get a creamy texture.
3. Divide and arrange the quinoa, cabbage, bell peppers, sprouts, micro greens inside of the lettuce leaves.
4. Drizzle the dressing on top and enjoy!

Recommendations: If you don’t like spicy foods, you can replace the Sriracha for Dijon mustard. Feel free to mix & match the veggies in this recipe for your favorite ones!

