

## INGREDIENTS

1 pack Garden Gourmet Chargrilled Pieces

4 small tortilla wraps

1 red bell pepper

1 yellow bell pepper

1 small courgette

1 red onion

200 ml yogurt

2 tbsp mayonnaise

1 lemon

some cayenne pepper

some salt

some dill



Having friends over for brunch? What about some colorful vegetarian mini wraps made with Garden Gourmet chargrilled pieces to make everyone happy? Easy, tasty, and healthy!

## PREPARATION

### 1. Preheat oven and grill pan and cut veggies

Preheat the oven to 180 °C. Preheat the grill pan over low heat. Cut the peppers and zucchini into strips and the onion into thin half rings.

### 2. Fry veggies and chargrilled pieces

Fry the vegetables until crispy in the grill pan. Fry the grilled pieces in a little oil in a frying pan for a few minutes.

### 3. Fold the wrap and bake in oven

Fill the wraps with the vegetables and grilled pieces and fold them like a cone and secure with a skewer. Place them on a baking tray and bake them right before serving in the oven for a few minutes until they color lightly and keep in shape.

### 4. Make the sauce, serve and enjoy!

Mix the yogurt with mayonnaise and season with lemon juice and zest and salt and pepper. Mix in finely chopped dill. Serve the sauce with the wraps.

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