

INGREDIENTS

 4 SERVINGS

 30 MIN

 INTERMEDIATE

1 pack Garden Gourmet Vegan
Filet Pieces

4 small tortilla wraps

1 red bell pepper

1 yellow bell pepper

1 small courgette

1 red onion

200 ml vegan yogurt

2 tbsp vegan mayonnaise

1 lemon

some cayenne pepper

some dill

some salt

Having friends over for brunch? What about some vegan mini wraps made with Garden Gourmet filet pieces to make everyone happy? Easy and tasty, enjoy!

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. Fill the wraps and bake them

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

3. Make yogurt 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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