Rainbow Wrap

This super colorful and healthy recipe is great to try with kids! Check out this link for a helpful and fun visual guide!

Makes: 8 servings (1/2 wrap each)

Source: adapted from choosemyplate.gov recipe/ crunchy vegetable wrap

Ingredients

- · 4 whole wheat tortilla
- 8 tablespoons ranch dressing
- 1 tomato (sliced)
- 1 yellow bell pepper (sliced)
- 1/4 cup shredded carrot
- 2 cups spinach leaves
- 1 cup shredded red cabbage

Directions

- 1. Spread 2 tablespoons of ranch onto the inside of each tortilla.
- 2. Place 1/4 of each vegetable into the tortilla to assemble your rainbow of veggies.
- 3. Gently fold in the bottom and roll up your tortilla to make the wrap.
- 4. Cut in half to reveal the rainbow, and serve!
- 5. Refrigerate leftovers within 2 hours.

Utensils Needed

- Knife
- Cutting Board
- Spoon
- Measuring Utensils



Small Changes, BIG Difference!

Click image to watch the recipe video







Nutrition Information

Serving Size: 1/2 wrap	
Nutrients	Amount
Calories:	111
Total Fat:	<u>4 g</u>
Saturated Fat:	<u>1 g</u>
Cholesterol:	<u>5 mg</u>
Sodium:	210 mg
Total Carbohydrates:	<u>16 g</u>
Dietary Fiber:	<u>2 g</u>
Total Sugars:	<u>2 g</u>
Added Sugars:	<u>0 g</u>
Protein	<u>4 g</u>



SHOPPING LIST

Average total cost without oil and seasonings: \$15.58 Average cost/serving: \$1.95

Recipe Makes: 8 Servings (4 wraps)

Note: The below list of ingredients is a suggestion. Similar ingredients may be purchased

based on preference, diet restrictions, budget and location.

Ingredients



Add 1 to Cart Whole Wheat Tortillas



Add 1 to Cart
Carrots 1 pound bag



Add 1 to Cart Ranch Dressing



Add 1 to Cart Spinach



Add 1 to Cart Tomato on vine (8 oz avg)



Add 1 to Cart Red Cabbage (3 lb avg)



Add 1 to Cart Yellow Bell Pepper (6 oz avg)

SAVE TIME, SAVE MONEY

My Cooking Notes

Similar Recipes

- Consider trying other recipes with vegetables found on snapedny.org, such as:
 - Roasted Chicken and Veggies
 - Grilled Vegetable Packets
 - Pasta Salad
 - Veggie and Rice Stir Fry

