Spinach Wraps with Basil, Cashew Cheese, Olives & Marinated Vegetables with Natural Green Tea and Sweet Chili Nam Jam

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Peter Kuruvita

- Sub Category Name
  Food
  Appetisers
- Recipe Source Name
  Immunity Inspired by Tea Recipes
- Festivities Name
  Autumn
  Spring
  Summer
  Winter

Used Teas

Exceptional Ceylon Green Tea

Ingredients

Spinach Wraps with Basil, Cashew Cheese, Olives & Marinated Vegetables with Natural Green Tea and Sweet Chili Nam Jam

- 3 spinach tortilla wraps

- 1 cup coconut yoghurt
- 2 pinches smoked paprika
- 100g vegan cheddar cheese
- Salt and pepper
- 350g blanched spinach
- ½ cup fresh spinach
- 150g roasted vegetables, zucchini, capsicum (cut into batons) and red onion
- 50g olives for garnish

Peanut Sauce

- 3 tea bags of Dilmah Ceylon Green Tea, powdered
- 1 tbsp. / 15 ml tamari (for gluten free version) or soy sauce
- 1 tbsp. hoisin sauce
- 1-2 tsp. hot chilli flakes
- 2 heaped tbsp. all-natural peanut butter (contains no sugar or salt)
- 2 tsp. grated ginger
- 1 garlic clove, grated
- 40ml lime juice (from 1 lime)

Methods and Directions

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For the spinach filling:

- In a large pot bring salted water to a boil.
- Cook the spinach uncovered in the bubbling water for about 1 minute until it gets bright green. Then immediately scald in prepared ice-water (to stop the cooking process and to preserve all vitamins).
- Then squeeze the spinach well, and finely chop.
- Roast the vegetables, cut in half and cut into batons.

To prepare the wraps:

- Heat up the tortilla wraps in a large pan without oil briefly, (optional).
- Build the tortilla and roll it up. Cut in an angle to serve with peanut sauce.

Peanut Sauce

- Mix them well and set it aside for the flavoured to mix.

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