

## 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**

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

##### **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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