



BEAN & BEET RAINBOW WRAP

YIELD:
1 portion

PREP TIME:
?? mins

COOK TIME:
?? mins

INGREDIENTS:

1 x Strong Roots The
Bean & Beet Burger
1 x tortilla wrap
Naked red slaw

2 x gem lettuce leaves
1 tbsp aioli
3 x sun-blushed
tomatoes (chopped)

Naked slaw
½ red cabbage sliced
1 sliced red onion
1 grated carrots
2 tbsp pickled jalapenos
(plus 100ml of the
pickling liquid)

METHOD:

1. Fry Strong Roots The Bean & Beet Burger for 5 minutes at 175 degrees from frozen. Cut into strips
2. For the naked slaw - very finely shred red cabbage, red onion and carrot, combine with the jalapenos and pickling liquid and allow to soften
3. Wash and cut gem lettuce to size
4. Gently warm the tortilla wrap and spread lightly with aioli
5. Build the wrap with gem lettuce, sliced Strong Roots The Bean & Beet Burger, naked slaw, sun-blushed tomatoes and fold



WHERE

VEG EXCITEMENT

BEGINS