Collard Green Wraps

Serves 6

Ingredients

- 2 cups walnuts
- 1 Tbsp ground cumin
- 1 ½ tsp chili powder
- 1 ½ tsp ground coriander
- Pinch of cayenne pepper
- 2 Tbsp low sodium soy sauce or tamari
- 6 large collard green leaves, stems removed and 2 inches trimmed from bottom of leaf
- Salsa

Preparation

Process walnuts in bowl of food processor until coarsely ground. Combine walnuts in medium bowl with cumin and next three ingredients. Stir in tamari; set aside. Place trimmed collard leaf, dark side facing down, on cutting board. Spoon 1/4 to 1/2 cup walnut mixture in middle of leaf; top with 1 tablespoon salsa. Roll leaf, burrito style, folding one long side of leaf over filling toward center. Fold short ends over filling, then remaining long side of leaf. Place filled leaf, cut sides down, on cutting board; slice diagonally into two pieces. Repeat process with remaining leaves and filling. Serve with additional salsa, if desired.

Calories 275, Total Fat 25g, Sat Fat 1.5g, Sodium 308mg, Carbohydrates 7g, Fiber 4g, Sugars 1g, Protein 11g

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