

GREEN GODDESS WRAPS

With Herbed Cream Cheese

INGREDIENTS

Prep Time: 15 Minutes

Servings: 4

For the Wraps:

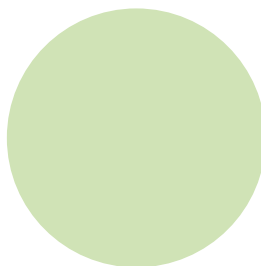
- 4 Spinach Wraps (found near tortillas)
- 1 Cucumber, peeled and sliced thin
- 2 Avocados, peeled and sliced thin
- 1 Head Butter lettuce, leaves washed
- 1 recipe Herbed Cream Cheese, below

For the Herbed Cream Cheese:

- 8 oz Cream Cheese, softened
- 1 clove Garlic, minced
- 1/4 cup Chives, chopped
- 1-2 tablespoons Lemon Juice
- Salt and Pepper, to taste

DIRECTIONS

- 1. Prepare the herbed cream cheese:** add all ingredients to a medium sized bowl and beat with an electric mixer until smooth. Set aside.
- 2. Assemble the wraps:** lay the spinach wraps out flat on a cutting board. Spread 1-2 ounces of cream cheese on each wrap. Layer each with sliced cucumber, avocado and lettuce leaves.
- 3. To fold:** Fold 2 opposite sides in towards the center about 1 inch. Roll the wrap upwards, starting from the bottom, burrito style. Slice in half and serve.



1. Lay wrap flat and fill.



2. Fold sides in.



3. Roll the wrap upwards, starting from the bottom, burrito style.



4. Slice in half and enjoy!