

Grilled Vegetable Wrap



Ingredients

Azteca Soft & Tender Original Thin Tortillas, fajita size or super size

Green and red bell peppers

Red onion

Salt

Roasted red pepper hummus, tzatziki or your favorite dip/sauce

Mushrooms

Olive oil

Ground black pepper

Directions

Step 1: Cut your vegetables into equal-sized portions and place on a wood or metal skewer.

Step 2: Flavor your vegetables with a drizzle of olive oil, a dash of salt and ground black pepper.

Step 3: Grill your veggies between 350 degrees – 450 degrees with the lid shut. Rotate every three minutes until they are fully cooked.

Step 4: Heat tortillas as directed on the package.

Step 5: Slide vegetables off the skewer and onto an Azteca tortilla. We warmed our tortilla on the grill for 1-2 minutes. Add your favorite sauce or dip and enjoy!