

YOUR GUIDE TO *Wrap* TASTE THE FLAVOR





WRAP HISTORY

As a US based, woman founded and owned company, WrawP Foods' mission and passion is to fuel our local and international communities with everyday foods that contain only simple, clean ingredients. We are proud to be one of the world's only food crafting companies that create wraps, pizza crust and snacks that are 100% USDA Organic, Gluten Free, Raw, Wheat Free, Dairy Free, Egg Free and delicious! Our tasty wraps, pizza crust and snacks are perfect for everyone and are deliciously perfect for those on a: Vegan, Plant-based, Paleo, Keto, Gluten-Free, Wheat Free or any other Personal Healthy Eating Diet.

Welcome to WrawP . . . and Happy WrawP'n!!
-- The WrawP Foods Family



FUELING YOUR BODY WITH LOVE!

VEGGIE WRAPS

Our 100% Organic Veggie Wraps, Coco Nori Coconut Wraps and Pizza Crust are made with simple, clean ingredients! Check the back of your WrawP Packaging for a list of all the garden fresh organic ingredients and delicious super-food spices.

** Our Wraps & Pizza Crust are dehydrated at a very low temperature for over 12 hours to preserve the nutritional molecular structure of all the ingredients. You do not need to refrigerate your wraps or pizza crust. Our Wraps have a 12 month shelf-life.

HOW TO RE-HYDRATE A WRAWP

When you remove our Wraps from their package, you will notice that the texture of the wrap is firm (this is because we package them dehydrated). Simply sprinkle water on the wrap, or add your favorite moist ingredients and spreads to rehydrate the wrawp. Or you can hold the wrap over low heat, toss in the microwave or dehydrator so the texture rehydrates to mouthwatering perfection. Heat for about 5 seconds (no more than 10).



WAYS TO WRAWP

Our Veggie & Coconut WrawPs, and our WrawP Pizza Crust come ready to eat! You can make traditional wraps and ready to eat pizza, or you can get scrumptiously creative and put your own "Outside the WrawP" recipes into action! You can bake them, pan-fry them and so much more! Simply store them at room temperature. We recommend that you do not refrigerate or freeze our wraps or pizza crust.



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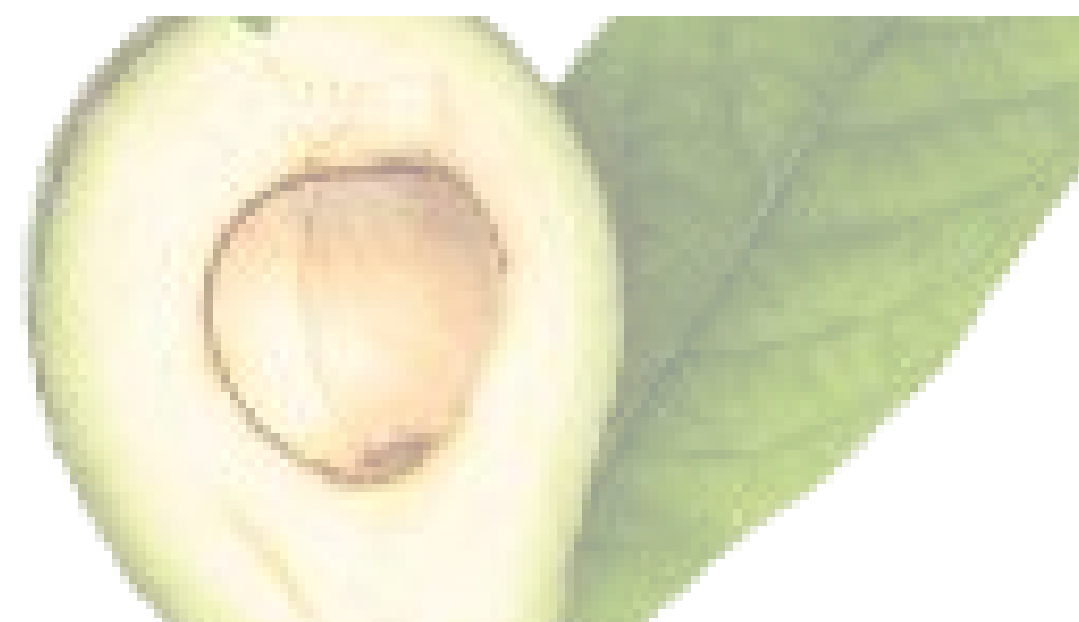
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VEGAN RECIPES



HAWAIIAN PORTOBELLO WRAPS

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HUMMUS VEGGIE PANINI

LOADED BREAKFAST WRAPS

MEXICAN INSPIRED VEGAN PIZZA

HAWAIIAN PORTOBELLO WRAPS

SERVES 2



Ingredients:

2 COCO NORI ORIGINAL COCONUT WRAPS
2 PORTOBELLO MUSHROOM CAPS
1 LARGE VIDALIA ONION (CHOPPED)
2 CLOVES GARLIC (MINCED)
1 TBSP. SOY SAUCE
1 TBSP. MAPLE SYRUP
4 PINEAPPLE RINGS
SALT
PEPPER

WrapPing Instructions:

- With a small spoon, remove the ribs from the mushroom caps.
- Then wash the caps under cool running water and pat dry.
- Spray a pan with cooking spray.
- Place the onions and garlic in the pan and sauté the onions until they start to become translucent. (Note: As you cook the onions throughout the recipe the volume of the onions will decrease, so don't be afraid to use a lot of onion to start!)
- Add the soy sauce and the maple syrup to the onions, mixing well until the sauce mixture becomes thick.
- On the side, sprinkle the portobello caps with some soy sauce and salt & pepper.
- Place the portobello caps on the grill and grill for about 3-4 minutes on each side.
- For the last 3-4 minutes, place the pineapple rings on the grill to warm them up and caramelize slightly.
- Lay out the Coco Nori Coconut Wraps, and add the onion mixture, mushroom caps and pineapple slices to each Wrap. Roll up and enjoy with yourself or share with a friend! If you prefer, you can toast the coconut wraps in a pan after rolling for a slightly crisp, golden brown touch! So Yum!

CREAMY VEGETABLE WRAPS

SERVES 2



Ingredients:

2 COCO NORI SPIRULINA COCONUT WRAPS
1 TBSP. VEGAN CREAM CHEESE
1/2 CUP BROCCOLI SLAW
1 CUP SPINACH
1/4 CUP SLICED RED ONIONS
2 TBSP. SLICED OLIVES

WrapPing Instructions:

- Remove 2 Nori Spirulina Coconut Wraps from the package and lay flat next to each other.
- Spread vegan cream cheese across each Coco Nori Spirulina Coconut Wrap.
- Place spinach and broccoli slaw in the middle of the wrap.
- Sprinkle with red onions and olives.
- Wrap up and enjoy!



HUMMUS VEGGIE PANINI

SERVES 2



Ingredients:

2 VEGGIE LIFE VEGGIE WRAPS
6 TBSP. HUMMUS
1 CUP RED PEPPERS (JULIENNED)
1 CUP YELLOW PEPPERS (JULIENNED)
1 CUP ONION CUT (JULIENNED)
1 1/2 CUP OF BABY KALE
1 TBSP. COCONUT OIL
6 TBSP. RAW, SPROUTED PUMPKIN SEEDS
6 OUNCES VEGAN MOZZARELLA (SHREDDED)

WrapPing Instructions:

- Lay out, side by side, 2 Veggie Life Veggie Wraps
- Sauté peppers, onion, and the baby kale with the coconut oil.
- Place hummus on the center of each veggie wrap
- Add the sauteed vegetable mixture on top.
- Sprinkle pumpkin seeds and shredded mozzarella.
- Roll up veggie wraps.
- Place wraps on prepared panini press and leave in press until "grill" marks appear.
- Share with a friend and enjoy!



LOADED BREAKFAST WRAP

SERVES 2



Ingredients:

2 ENERGIZING MORNING VEGGIE WRAPS

2 BANANAS

2 PEARS

4 TBSP. PEANUT BUTTER

2 TSP. CHIA SEEDS

1 TSP. CINNAMON

** STRAWBERRY SLICES & BLUEBERRIES OPTIONAL

WrapPing Instructions:

- Warm wraps in skillet or microwave (for about 10-30 seconds), then lay side by side
- Spread 2 Tbsp of peanut butter on each wrap
- Layer on banana and pear slices (or strawberries / blueberries or other favorite fruit)
- Sprinkle on cinnamon and chia seeds.
- Fold top and bottom of veggie wrap in first, then sides.
- Flip over, cut in half and serve.
- Be sure to share with a friend!



MEXICAN INSPIRED VEGAN PIZZA

SERVES 2



Ingredients:

1 ORIGINAL WRAP PIZZA CRUST
1 AVOCADO SLICED
1/4 CUP VEGETARIAN REFRIED BEANS
1/2 CUP OF VEGAN MOZZARELLA CHEESE
2 SLICES OF RED ONIONS, DICED
1/4 CUP OF BLACK BEANS
COUPLE LEAVES OF SPINACH

WrapPing Instructions:

- Preheat oven to 350 degrees Fahrenheit
- Spread the vegetarian refried beans all over the Original Wrap Pizza Crust
- Add the toppings: spinach, red onions and black beans
- Top off with the vegan cheese (Go ahead - make it super vegan cheesy if you want!!)
- Bake in oven for 10 minutes - 12 minutes (away from heat - top rack is suggested)
- Remove from oven and add the sliced/diced avocado and optional: hot sauce of your choice!
- Cut into slices and eat all yourself or share with friends! Enjoy!



RAW VEGAN RECIPES



SPICY ASIAN CURRY WRAP

RAINBOW RAW PAD THAI WRAPS

BIG RAW PESTO WRAPS

NO BAKE CHOCOLATE-BLUEBERRY-STRAWBERRY CHEESECAKE



SPICY ASIAN CURRY WRAP

SERVES 2



Ingredients:

2 COCO NORI CURRY COCONUT WRAPS
2 LETTUCE LEAVES
1 YELLOW BELL PEPPER (JULIENNED)
1/8 RED CABBAGE (FINELY CHOPPED)
1 GREEN ONION
1 PERSIAN CUCUMBER
2 GARLIC CLOVES
2 CUPS BELL PEPPER (CHOPPED)
2 TBSP. SPROUTED ALMOND BUTTER
1 TBSP. TAMARI
1 TBSP. LIME JUICE
2 TBSP. COCONUT SUGAR
1 TBSP. CHIA SEEDS

Wraping Instructions:

- Remove 2 Curry Coconut Wraps from the package and lay side by side
- In a blender, blend garlic cloves, bell pepper, almond butter, tamari, lime juice, coconut sugar and chia seeds until creamy smooth.
- Place a large spoonful of the creamy smooth sauce about 1 inch from the beginning of the wrap along the width side and spread around. Fill about 1/3 of the wrap with the sauce.
- Place the remaining veggies on top of the sauce.
- Then roll like you would a sushi roll, tucking and rolling.
- Slice in half and be sure to share with friends! Enjoy!



RAINBOW RAW PAD THAI WRAPS

SERVES 2



Ingredients:

2 VEGGIE LIFE VEGGIE WRAPS
1 GARLIC CLOVE
1/4 CUP RAW ALMOND BUTTER
2 TBSP. FRESH LIME JUICE
2 TBSP. LOW-SODIUM TAMARI
2 TBSP. WATER
2 1/2 TSP. PURE MAPLE SYRUP
1/2 TBSP. TOASTED SESAME OIL
1 TSP. FRESHLY GRATED GINGER
1 MEDIUM ZUCCHINI (JULIENED)
2 LARGE CARROTS (JULIENED)
1 RED PEPPER (THINLY SLICED)
1 CUP RED CABBAGE (THINLY SLICED)
3/4 CUP FROZEN EDAMAME (THAWED)
3 GREEN ONIONS (THINLY SLICED)
1 TBSP. HEMP SEEDS
1 TSP. SESAME SEEDS

Wraping Instructions:

- Remove the Veggie Life Veggie Wraps from package and lay side by side.
- In a bowl, add the zucchini, carrots, pepper, and cabbage. Toss with hands to mix together.
- For the dressing, combine the garlic clove, raw almond butter, lime juice, low-sodium tamari, water, maple syrup, toasted sesame oil and freshly grated ginger in a mini processor or simply whisk by hand. (Note: the dressing may seem a bit thin at first, but it thickens as it sits.)
- In the 2 wraps, add the mixed veggies you prepared in the bowl. Then top off with the edamame, green onion, hemp seeds and sesame seeds.
- Pour on dressing (and keep some to the side for dipping sauce)
- Roll the wraps, share with friends and enjoy!



BIG RAW PESTO WRAPS

SERVES 2



Ingredients:

2 SHEETS OF ANY OF OUR VEGGIE WRAPS FLAVORS
8 CUPS OF MIXED GREENS
1 TOMATO
1 PERSIAN CUCUMBER
1 AVOCADO
2 CUPS OF SLICED COOKED PUMPKIN
100G BRAZILIAN NUTS OR WALNUTS,
1 CUP OF FRESH BASIL LEAVES,
1/2 CLOVE OF GARLIC,
1/4 OF SMALL ONION,
1/2 CUP OF WATER,
BLACK SALT TO TASTE (CAN BE SUBSTITUTE WITH HIMALAYAN SALT)

Wraping Instructions:

- Remove the WrapPs from the package and place side by side.
- Place Brazilian Nuts, Basil Leaves, Garlic, Water, and Salt in a blender and blend until you have a smooth consistency.
- Smother this spread all over each WrapP.
- Add Mixed Greens, Tomatoes, Cucumbers, Avocado and Pumpkin.
- WrapP it up and Enjoy! Be sure to share with friends!



NO BAKE CHOCOLATE-BLUEBERRY-STRAWBERRY CHEESECAKE

SERVES 2



Ingredients:

2 COCO NORI STRAWBERRY COCONUT WRAP
3TBSP FULL FAT SOUR CREAM
5 TBSP VEGAN CREAM CHEESE AT ROOM TEMPERATURE
2 TBSP RAW VEGAN BUTTER AT ROOM TEMPERATURE
½ TS RAW VANILLA EXTRACT
4 TB POWDERED XYLITOL
3 TB COCOA POWDER
20 BLUEBERRIES

WrapPing Instructions:

- Mix the sour cream in a separate, small but deep bowl and whip for a minute with an electric mixer.
- In a separate bowl, mix the vegan butter and the vegan cream cheese with a mixer until completely creamy smooth.
- Add in the vanilla, xylitol, cocoa and continue mixing until thoroughly combined.
- Fold back in the sour cream. (mix can be held up to 4 days in the fridge).
- Remove 2 Coco Nori Strawberry Coconut Wraps from the package and lay side by side.
- Spread the cheesecake mixture on the wrap and then add on the blueberries.
- Roll the Wraps! Slice into mini pieces, and share with friends! Enjoy



GLUTEN-FREE RECIPES



MORNING RASPBERRY BREAKFAST WRAP

CHIPOTLE SHRIMP GLUTEN-FREE WRAPS

ROASTED AFRICAN SALMON WRAP

CURRY CHICKEN SALAD

GLUTEN-FREE EGG ROLLS

MORNING RASPBERRY BREAKFAST WRAP

SERVES 1



Ingredients:

1 ENERGY MORNING VEGGIE WRAP
1 CUP OF RAW PEANUT BUTTER
1 BANANA
1 CUP STRAWBERRY
1 CUP RASPBERRY
(OR ANY OTHER FRUITS WHICH YOU LIKE)

WrapPing Instructions:

- Remove Energy Morning Wrap from the package and lay flat.
- Smother the wrap with peanut butter
- Smash the banana in a bowl and spread over the peanut butter
- Place strawberries and raspberries top and Wrap it up.
- Enjoy!



CHIPOTLE SHRIMP GLUTEN-FREE WRAP

SERVES 4



Ingredients:

4 ANY FLAVOR (THOUGH WE SUGGEST SPICY OR SPIRULINA) VEGGIE WRAPS - CUT INTO HALVES
4 TOMATILLOS, HUSKED
2 CUPS SEEDED AND DICED TOMATOES
1/4 CUP DICED RED ONION
1 TBSP. SEEDED AND CHOPPED JALAPENO CHILE PEPPER
1/4 CUP CHOPPED FRESH CILANTRO
4 TBSP. FRESH LIME JUICE, DIVIDED
3 1/2 TSP EXTRA-VIRGIN OLIVE OIL, DIVIDED
1/4 TSP. EACH SEA SALT AND GROUND BLACK PEPPER
2 CLOVES GARLIC, MINCED
3/4 LB. RAW FROZEN AND THAWED SMALL SHRIMP, RINSED
3/4 TSP. CHIPOTLE CHILI POWDER
1 CUP COOKED BLACK BEANS
1 AVOCADO, PEELED, SEEDED AND CHOPPED

Wraping Instructions:

- **For the salsa:** In a pot of boiling water, add tomatillos and boil for about 30 seconds to 1 minute, until the peel starts to separate. Drain, peel and finely chop, then
- In a medium bowl, combine tomatillos, tomatoes, onion, jalapeno, cilantro, 2 tbsp. lime juice, 1 1/2 tsp oil, salt and pepper. Stir and set aside.
- **For the Shrimp / Filling:** In a large skillet on medium-high, heat remaining 2 tsp. of oil. Add garlic and sauté for 1 minute. Add shrimp, cooking on 1 side for 1 to 2 minutes. Flip over and add remaining 2 tbsp. of lime juice. Sprinkle with chili powder and sauté for another 1 to 2 minutes, until shrimp is opaque throughout. Remove to a cutting board and chop shrimp.
- **Final Mix:** In a large bowl, combine shrimp, 1/2 cup salsa and beans.
- Mist 1 side of 2 Wraps with cooking spray. Heat skillet on medium and place 1 wrap, sprayed side down, in skillet. Spread half of bean mixture over wrap, leaving 1/2-inch space around edges. Place other wrap half, sprayed side up, overfilling. Heat for 2 to 3 minutes, using a spatula to press edges of tortillas together. Carefully flip quesadilla-wrap over and cook other side for 2 minutes. Repeat with remaining wraps and bean mixture.
- Cut each wrap into 2 wedges. Arrange 4 wedges on each plate and top each with 1/4 cup salsa and 1/4 chopped avocado.
- Share with friends and enjoy!

ROASTED AFRICAN SALMON WRAP

SERVES 1



Ingredients:

1 COCO NORI ORIGINAL COCONUT WRAP
1/8 C COCONUT YOGURT
1TB CHOPPED PARSLEY
1TB CHOPPED CILANTRO
1 TB LEMON JUICE
2 TS OLIVE OIL
1TB CHOPPED GARLIC
1 TS PAPRIKA,
1/4 TS CUMIN, SALT AND GROUND PEPPER
4 OZ SALMON FILLET

FILLING INGREDIENTS:

AVOCADO HUMMUS ABOUT 3 TB, SHREDDED CARROT ABOUT 1/8 CUP, RED CABBAGE ABOUT 1/8 CUP, FRESH SPINACH 12 LEAVES.

INGREDIENTS FOR DIPPING SAUCE

1/4 C. OLIVE OIL
1 T. FRESHLY SQUEEZED LEMON JUICE
1 TS FRESHLY SQUEEZED LIME JUICE
1 CLOVES GARLIC, MINCED
1/2 RED FRESNO CHILI, SEEDED AND MINCED
1 TS SWEET PAPRIKA
1 TSP. GROUND CUMIN
1/2 TSP. GROUND CORIANDER
1/2 TSP. KOSHER SALT
1 PINCH BLACK PEPPER
2 TB CHOPPED AND LOOSELY PACKED FRESH CILANTRO

WrapPing Instructions:

- **For the Dipping sauce:** put all in a blender/mixer and pulse till blended well and let rest.
- **For the Salmon:** Mix parsley, cilantro, lemon juice, oil, garlic, paprika, cumin, salt and pepper and the yogurt in bowl and then pour in a bowl and toss the salmon in the mixture and cover and refrigerate for 30 minutes flipping every 10 minutes.
- In a preheated 450-degree oven. Grease a non-stick pan with 1TB coconut oil, roast for 12-15 minutes or until temp reaches 145 degrees. Refrigerate for 30 minutes.

CURRY CHICKEN SALAD

SERVES 2



Ingredients:

2 COCO NORI CURRY COCONUT WRAPPS
CHICKEN BREAST (APPROX. 6 OZ) SMALL DICED
1-2 TB COCONUT OIL
¼ ONION SMALL DICED
½ RED BELL PEPPER SMALL DICED
1/3 ENGLISH CUCUMBER SMALL DICED
1 TB PEPITAS (PUMPKIN SEEDS)
20 BLUEBERRIES AND 12 GRAPES (SLICE GRAPES IN HALF)
4 TBSP PRIMAL KITCHEN MAYO OR AVOCADO MAYO OR KETO FRIENDLY
1 TBSP CURRY POWDER
SALT AND PEPPER FOR TASTE
1 CUP OF SHREDDED LETTUCE
OPTIONAL -CILANTRO LEAVES

Wraping Instructions:

- In a skillet, add diced chicken, onion and coconut oil and cook till done and onions are translucent. Set aside to cool down.
- In a bowl, mix all the other ingredients and toss (NOT THE LETTUCE).
- Once cooled, add in chicken and onions.
- Take out 2 wrawps and divide and spread the mixture on to 2 of the COCO NORI (curry wraps)
- Top with shredded lettuce and cilantro
- ** For a crispy treat, we suggest baking the coconut wraps in the oven (away from high heat) until golden brown.
- Be sure to share with friends and enjoy!



GLUTEN-FREE EGG ROLLS

SERVES 4



Ingredients:

4 ORIGINAL COCO NORI COCONUT WRAPPS

3 AVOCADOS HALVED, PEELED AND SEEDED

1/2 CUP TOMATOES, DICED

1/3 CUP DICED ONION

VEGETABLE OIL

2 TABLESPOONS CHOPPED FRESH CILANTRO LEAVES

SALT AND BLACK PEPPER, TO TASTE

FRESH SQUEEZED JUICE OF 1 LIME

FOR THE CILANTRO DIPPING SAUCE

1/2 CUP FRESH CILANTRO LEAVES, LOOSELY PACKED

1/4 CUP OF WATER

1/2 A CUP OF CASHEWS

JUICE OF 1 LIME

1 CLOVE GARLIC

1/4 CUP OF CHOPPED ONION

SALT AND FRESHLY GROUND BLACK PEPPER TO TASTE

WrapPing Instructions:

- **Cilantro dipping sauce:** combine cilantro, water, cashews, onion, garlic and lime juice in a food processor or blender; season with salt and pepper to taste. Set aside.
- Pre-Heat Oven to 350 F
- Line a baking sheet with vegetable oil
- In a medium bowl, gently mash avocados using a fork.
- Gently toss in the diced onions, tomatoes cilantro, lime juice, salt and pepper.
- Working one at a time, place avocado mixture in the center of each wrap. Bring the bottom edge of the wrap tightly over the filling, folding in the sides. Continue rolling until the top of the wrap is reached.
- Using your finger, rub the edges of the wrap with water, pressing to seal. Repeat with remaining wraps until your done.
- Place egg rolls on baking sheet and cook for 1-3 minutes or until golden brown.
- Serve immediately with dipping sauce.
- Share with your friends and Enjoy!

THINKING OUTSIDE THE WRAP RECIPES



GLUTEN-FREE WRAP CEREAL & FRUIT

CHEESY AVOCADO QUESADILLAS

JAMIE'S WRAP ICE-CREAM CONE

WRAP TACOS & NACHOS

SUPREME VEGGIE TACO PIZZA

WRAP SALMON SUSHI

BANANA CREPES

GLUTEN-FREE WRAP CEREAL & FRUIT

SERVES 1



Ingredients:

1 ORIGINAL (OR ANY FLAVOR) COCO NORI COCONUT WRAPPS
FRESH SLICED BANANAS
FRESH SLICED STRAWBERRIES
FRESH BLACKBERRIES

WrapPing Instructions:

- Pre-heat oven to 350 degrees.
- Bake a single, full sheet of Coco Nori Coconut Wraps for 1-2 minutes, or until they become golden brown.
- Break into small pieces and place in cereal bowl
- Top off with banana, strawberries and blackberries
- Add your favorite milk or milk substitute
- Enjoy!



CHEESY AVOCADO QUESIDILLAS

SERVES 1



Ingredients:

2 COCO NORI ORIGINAL COCONUT WRAPS
BUTTER SPRAY OR COCONUT OIL
1 RIPE AVOCADO (CUT IN 0.50IN PIECES)
1/3 C CHEESE
SALT
PEPPER
GARLIC POWDER

WrapPing Instructions:

- Coat pan or skillet with non-stick spray or coconut oil
- Heat pan over medium heat
- Place one wrap on the pan and add the cheese, avocado and sprinkles of salt, pepper and garlic powder
- Place the second wrap on top and flip - toasting until Golden Brown.
- Enjoy!



JAMIE'S WRAP ICE-CREAM CONE

SERVES 1



Ingredients:

1 COCO NORI ORIGINAL OR STRAWBERRY COCONUT WRAPS

Step 1:



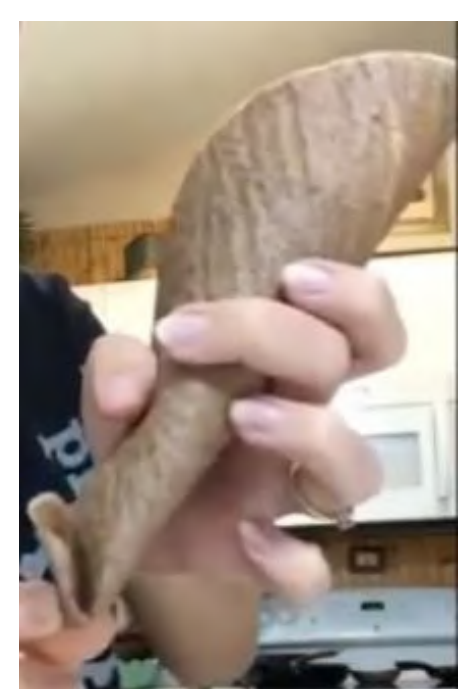
Step 1:



Step 2:



Step 3:



Step 4:



Step 5:



Step 6:



Step 7:



WRWP TACOS & NACHOS

SERVES 1



Ingredients:

1 SPICY VEGGIE WRAP (OR ANY FLAVOR)

SPROUTS

SOUR CREAM

SALSA

SLICED TOMATOES

AVOCADO

CHOPPED GREEN ONION

CHEESE

WrawPing Instructions:

- Remove WrawPs from package and cut in half
- Then Cut each wrawp piece in to taco shapes (oval like)
- Place in taco shapes into dehydrator or oven until WrawP becomes slightly crispy (also place the left-over pieces as well to make nachos)
- Stuff the WrawP taco with all your favorite fillings
- Keep some of the stuffings on the side to top off the nacho pieces
- Enjoy!



SUPREME VEGGIE TACO PIZZA

SERVES 1



Ingredients:

1 WRAP TOMATO PIZZA CRUST
CHIPOTLE CASHEW CREMA
BELL PEPPERS
PURPLE CABBAGE
SCALLIONS
CILANTRO
AVOCADO
SPICES & TAHINI DRIZZLE

WrapPing Instructions:

- Slice and chop the ingredients above to your desired sizes
- Smother Chipotle Crema all over the WrapP pizza crust
- Load on toppings
- Enjoy!



WRAP SALMON SUSHI

SERVES 2



Ingredients:

1 COCONUT NORI ORIGINAL COCONUT WRAP
KITE HILL FOODS CREAM CHEESE
BETY'S BEST CASHEW CARDAMOM BUTTER
SMOKED SALMON SLICED THIN
DILL (TO GARNISH)

WrapPing Instructions:

- Remove Coco Nori Original Coconut Wrap from package and lay flat.
- In a bowl mix together the cream cheese and cashew cardamom butter
- Spread mixture all over wrap
- Place slices of salmon on top
- Roll up and then slice into sushi size pieces
- Enjoy!



BANANA CREPES

SERVES 2



Ingredients:

2 COCO NORI ORIGINAL WRAPPS
CASHEW MASCARPONE CHEESE (MADE WITH CASHEWS & DATES)
PERFECTLY RIPE BANANAS.

WrapPing Instructions:

- Remove Original Coconut Wraps from package and lay side by side
- Smother the cashew cheese all over the wraps
- Top with tiny pieces or full slices of banana
- Fold on one side of the wrap then the other to complete Crepe
- Drizzle cheese and lay slices of banane on rolled Crepes.
- Enjoy!



