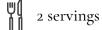
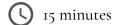
GRILLED ZUCCHINI





HUMMUS WRAP



INGREDIENTS

- I zucchini, ends removed and sliced
- 1 tablespoon olive oil
- 1 tomato, sliced or handful of
- cherry tomatoes
- 1/8 cup sliced red onion
- 1 cup green leaf lettuce
- 2 slices low fat mozzarella cheese
- 2 large whole wheat tortillas or flatbread
- 4 tablespoons hummus

DIRECTIONS

- 1. Heat a skillet or grill to medium heat.
- 2. Remove the ends from the zucchini and slice length wise into strips. Toss sliced zucchini in olive oil and sprinkle with pepper.
- 3. Place sliced zucchini directly on grill and let cook for 3 minutes, turn and cook for 2 more minutes. Set zucchini aside.
- 4. Place the tortillas on grill for approximately one minute, or just until grill marks are visible and tortillas are pliable.
- 5. Remove tortillas from grill and assemble wraps, 2 tablespoons of hummus, one slice of cheese, zucchini slices, ½ cup lettuce, onion and tomato slices. Wrap tightly and enjoy immediately.

