



## VEGGIE CRUNCHWRAP

**FEEDS:**  
**4 PEOPLE**

**PREP TIME:**  
**15 MINUTES**

**COOK TIME:**  
**15 MINUTES**

**TOTAL TIME TO PLATE:**  
**30 MINUTES**

### GROCERY CHECKLIST:

- 1 Original Veggie BUBBA burger patty, fully cooked + warm
- 1 burrito-size tortilla
- 1 small tortilla, about the same size as your burger patty\*
- 3 tablespoons avocado oil
- 2-3 tablespoons shredded cheddar cheese
- 1 tablespoon sour cream
- Small handful baby spinach
- 1/4 cup diced tomato

### MISCELLANEOUS CHECKLIST

- Salt and pepper to taste
- Large mixing bowl
- Medium skillet
- Cast-iron skillet
- Flat or rubber spatula
- Chopping knife
- Measuring cups/spoons
- Fresh cilantro, to taste

## DIRECTIONS

### STEP 1 - FRY THE SMALL TORTILLA

Heat the avocado oil in a medium skillet over medium heat, then pan-fry the small tortilla in the oil for a couple minutes per side, until crisp. Lightly salt if desired and set aside. \*Make sure your small tortilla is the right size. You'll want it to be about the same diameter as your burger patty, so, if need be, you can use a biscuit cutter or round cookie cutter to make it smaller, or you can cut a couple/few circles of the perfect size from one big burrito tortilla.

### STEP 2 - WARM THE BURRITO

In a large cast-iron skillet over medium heat, warm burrito tortilla just enough to make it more pliable. This will prevent tearing and make it easier to fold.

### STEP 3 - LOAD UP YOUR BURRITO

Load up your warm burrito tortilla in the following order, layering everything in the center: shredded cheese, veggie burger patty, sour cream, diced tomato, baby spinach, cilantro.

### STEP 4 - FOLD YOUR BURRITO PACKAGE

Place your pan-fried small tortilla on top of everything, then fold the edges of the burrito tortilla around the small tortilla to make a little round burrito package.

### STEP 5 - SEAL & SERVE

Place the crunchwrap seam-down in the large, hot cast-iron skillet for a minute or so to seal the seam, then flip and heat another minute or so on the other side. Serve warm.