

# Collard Green Burrito with Avocado, Cranberry and Blueberry Chia Vinaigrette

Servings: 4

## Ingredients

- 4 large collard leaves
- ½ cup hummus of your choice
- ½ cup yellow bell pepper, julienne
- ½ cup carrot, julienne
- ½ cup red cabbage, julienne
- 1 cucumber, thinly sliced
- 1 avocado, pitted and scooped out with a spoon
- ¼ cup chopped herbs (basil, mint, cilantro)
- ½ cup cranberry, dried
- 1 cup mixed baby greens
- ¼ cup blueberry vinaigrette (recipe below)

## Directions

1. Remove the center vein from the leaf and lay it out flat.
2. At the broad end of each leaf (4), smear 1-2 Tbsp of hummus (½ cup). Divide and arrange the bell pepper (½ cup), carrot (½ cup), cabbage (½ cup), cucumber (1) and avocado (1) in the center of the wraps. Sprinkle with herbs (¼ cup) and cranberry (½ cup). Top each one with a handful of baby greens (1 cup). Lightly drizzle with blueberry vinaigrette (¼ cup).
3. Working from the broad end again, fold the edge of the leaf over and around the fillings and draw towards you, packing them in tightly. Fold over the ends and continue rolling towards the narrow side until it is a neat little package.

# Blueberry Chia Vinaigrette

## Ingredients

- ½ cup orange juice
- 3 oz apple cider vinegar
- 1 Tbsp chia seeds
- ½ cup blueberry
- 1 small shallot, trimmed
- 1 Tbsp Dijon mustard
- 1 Tbsp honey
- 2 Tbsp fresh tarragon, chopped
- 1 ½ tsp salt, kosher
- ½ cup extra virgin olive oil

## Directions

1. Place all ingredients except the olive oil in the bowl of a blender and puree. While running on low, slowly pour in the oil until fully combined. Taste and adjust salt if needed.