

INGREDIENTS

 2 SERVINGS

 17 MIN

 EASY

1 pack Garden Gourmet Vegan Falafel Classic

2 units Naan Bread

1 tsp Olive oil

70 g Hummus

1/2 Cucumber (sliced) (about 60 g or 5 slices)

1 Black tomato (sliced) (100 g or 3 slices per wrap)

15g Baby spinach

15g Crumbled feta cheese (or nuts)

15g Black olives (chopped or sliced)

15g Pickled red onion

1 pinch Salt (optional)

Looking for a delicious and satisfying meal? The Original Falafel Naan Wrap is a fantastic choice! This delightful wrap combines crispy falafel with creamy hummus, fresh veggies, and warm naan bread, creating a flavorful and filling dish. Enjoy this vibrant and tasty wrap for a perfect lunch or dinner!

PREPARATION

1. Prepare Falafel and Naan Bread

Prepare the falafel and naan bread according to the package instructions.

2. Spread Hummus

On each of the breads, spread the hummus.

3. Prepare Vegetables

Divide the spinach leaves, tomato slices and cucumber.

4. Finish Dressing

Divide the falafel and finish dressing with crumbled feta cheese, black olives and pickled red onion.

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