

ASPARAGUS - CUCUMBER VEGGIE WRAP

(CREATED FOR GOVERNOR LINDA LINGLE STATE OF HAWAII BY CHEF ALAN AWANA)

You will need:

- 2 lbs. Asparagus (stalks peeled, ends cut)
- 1 Medium cucumber, striped / seeded / julienned
- 1 Bunch chickory or other lettuce shredded
- 3 pcs. Stuffer or favorite mushroom thinly sliced
- 1-2 Medium Tomato (seeded & cubed – set aside)
- 4 oz. Clover or Alfalfa Sprouts
- ¾ cup Ranch Dressing
- 4-6 Slices Bacon (cut fine and cooked crisp – oil removed)
- 6-8 Flour Tortilla or Burrito Wrappers
- 1 Stalk celery minced fine
- 2 Large Avocado (sliced to 16 equal pieces)
- ¼ cup Extra-Light Olive Oil
- ¼ cup Basil (minced fine)

Preparation:

Dressing:

Mix Ranch Dressing celery and bacon together then set aside.

Veggies:

Toss all ingredients with dressing in large bowl except for tomato, asparagus and avocado.

Combine olive oil and basil with tomato.

Wraps:

Evenly divide asparagus on to all of the wraps with the tips extending out on both ends. Top with equal portions of veggie mixture. Complete this step with 2 to 3 slices of avocado across top of mixture. Roll wrap so end is on bottom. Slice in center and lean one piece over the other. Evenly drizzle the tomato mixture over the top of wraps. Serve immediately.

Serves 8. *(All ingredients may be substituted based on availability.)*