

### **Fresh Veggie Wraps**

Color your snack amazing with this easy-to-make wrap.

Ages: 3–5 years Makes: 6 servings Prep time: 20 minutes Cook time: 0 minutes

## *the* INGREDIENTS

**2 Tbsp** tomatoes, diced, canned, low-sodium, drained

1 Tbsp cream cheese, reduced-fat

**3** tortillas, whole-wheat (8" across, at least 42 g or  $1\frac{1}{2}$  oz each)

**1**<sup>1</sup>/<sub>2</sub> **cups** romaine lettuce, fresh, chopped (gently wash lettuce under running water before cutting)

34 cup red bell peppers, fresh, ¼" strips (gently wash bell peppers under running water before cutting)

**1½ cups** cucumbers, fresh, unpeeled, ¼" sliced (gently wash cucumbers under running water before cutting)

# the DIRECTIONS

- 1. Wash hands with soap and water for at least 20 seconds.
- 2. In a small bowl, combine tomatoes and cream cheese. Use a fork to combine (see notes).
- **3.** Spread 1 Tbsp tomato cream cheese mixture in the middle of each tortilla.
- Top tomato cream cheese mixture with <sup>1</sup>/<sub>2</sub> cup romaine lettuce, <sup>1</sup>/<sub>4</sub> cup bell pepper strips (6–8), and <sup>1</sup>/<sub>2</sub> cup cucumber slices (4).
- 5. Roll into an open wrap.
- 6. Place seam-side down on a cutting board and cut in half.
- **7.** Serve 1 half. Serve immediately, or keep cold at 40 °F or lower.





## the INTRITION INFORMATION

#### 1 half Fresh Veggie Wrap

Nutrients Calories	Amount 77
Total Fat	2 g
Saturated Fat Cholesterol	1 g 1 mg
Sodium	162 mg
Total Carbohydrate	13 g
Dietary Fiber	3 g
Total Sugars	2 g
Includes Added Sugars	N/A
Protein	3 g
Vitamin D	N/A
Calcium	24 mg
Iron	0 mg
Potassium	N/A

N/A = Data not available

*Source:* Team Nutrition CACFP Easy Recipe Project

TeamNutrition.USDA.gov



