



The Micheff Sisters

"It's A Wrap" (6/8/16)

Hot Mex Potato Wrap

Ingredients:

- 1 cup onions – diced fine
- 1 cup red/yellow peppers - diced
- ¼ tsp. red pepper flakes
- 4 cup potatoes – cooked or baked with skins on, diced
- 1 cup Yves Veggie Ground
- ¼ cup green chiles, diced
- ¼ cup black olives
- ½ tsp. salt
- 1 tsp. seasoned salt
- ½ tsp. onion powder
- 8 Slices Daiya Cheddar Cheese
- 8 wraps
- For Dipping salsa & Tofutti Better Than Sour Cream



Directions:

In a large skillet sprayed with vegetable spray, fry the onion and peppers until almost done. Add the potatoes, burger, green chilies, and seasonings. Fry until golden brown. In each wrap put ½ cup of fried potato mixture, lay cheese slice on top and roll up. Wrap in foil and place in a hot oven 400 degrees for 10-15 minutes. Serve with salsa and Tofutti Better Than Cream Cheese.

Yield: 8 – ½ cup servings

Linda Johnson