

Raw Recipe – Collard Green Wraps

Ingredients:

- 1 cabbage, finely shredded
- 1 large mango, julienned
- ½ cup hemp seeds
- 1 red pepper thinly sliced
- 2 cups water cress
- 6 organic collard green leaves (marinated: olive oil, lemon or lime, salt as preferred)
- ¼ cup raw tahini
- ¼ cup fresh squeezed orange juice
- ¼ cup lime juice
- 2 TBS wheat free tamari sauce
- 2 tsp fresh ginger, peeled and finely grated
- 1 Serrano chili to taste, minced
- 1 TBS sesame or olive oil
- 1 handful of cilantro, chopped
- Maple syrup or agave nectar to taste

Directions:

Combine the julienned mango, red pepper and thinly sliced cabbage in a large bowl. Blend tahini, orange juice, maple syrup, lime juice, minced ginger, chili and oil. Pour blended mixture on mango, pepper and cabbage. Mix well. Cut center rib out of each marinated collard green leaf. Set ½ of leaf on counter, underside facing up, cut side towards you. Spoon a few tablespoons of the fruit and vegetable mixture onto the leaf, filling all but the bottom 1 ½ inches. Top the fruit and vegetables with a small amount of water cress and sprinkle with hemp seeds. Fold the bottom of the leaf up, keep it tight and fold the leaf up horizontally to make a nice wrap. Set wrap seam side down on a platter and garnish with chopped cilantro. Serve with tamarind chutney.