

Raw Recipe – Red Pepper, Avocado and Watercress Wraps

Ingredients:

- 4 red peppers, slivered
- 2 avocados, thinly sliced
- juice of 2 limes
- 2 dates, minced
- 1 bunch watercress, chopped
- ¼ cup hemp seeds
- 1 jalapeno, minced
- large collard green leaves, cut into 5-inch or so pieces, or lettuce leaves for wraps, figuring 2 wraps each

Sauce:

- 2 TBS olive oil
- 2 TBS coconut vinegar, or another light vinegar
- 1/3 cup almond butter
- coconut water to get desired consistency (a fairly thick sauce)
- ½ cup dried coconut
- salt to taste

Directions:

Mix the filling ingredients.

Process the sauce ingredients.

Place leaves on plates. Divide the filling among the leaves and add a dollop of sauce. There should be enough to place a bowl of extra sauce on the table.

Makes 12 or more.