

# Nori Wraps

## Wraps:

1/2 head red cabbage  
1 carrot  
1 small zucchini  
1/2 cucumber  
2 kale leaves  
1 avocado  
\*1 red bell pepper sliced thin  
\*Sunflower or other sprouts of choice  
3-4 nori sheets and/or rice paper sheets

## Sauce:

1 tablespoon tahini  
chili powder, to taste  
1 tablespoon miso  
2 dates  
juice from 1/2 lemon  
1 small garlic clove  
Water, as needed to make it creamy and smooth

Make the sauce by blending all the ingredients together until smooth. Now make your wraps: shred the veggies thinly on a mandolin, but chop the cucumber by hand. Tear up the kale leaves and slice the avocado. Lay your desired fillings on one side of your nori sheet and on the opposite side spread a little sauce to seal together the ends when you roll it up. Roll everything up tight and set aside. If you're using rice paper, dip the paper in hot water until it's pliable. Then place everything you want in the middle. Wrap up like a burrito. Dip your wraps in your sauce.

Recipe adapted from [thisrawsomeveganlife.com](http://thisrawsomeveganlife.com)

