

## **Curried Carrot Tahini Salad and Collard Wraps**

### **Curried Carrot Tahini Salad**

- 1/3 c tahini
- 1/4 c lemon juice
- 2 T maple syrup
- 2 T curry powder
- 1/2 t garlic powder (or 1 tablespoon minced fresh garlic)
- dash of cayenne pepper (optional if your curry powder is spicy)
- 1 T nutritional yeast
- salt and pepper to taste
- 1 lb of carrots, julienned or grated
- 1 c raisins
- 1/4 c roasted pumpkin seeds

In a large bowl, combine tahini, juice, syrup, spices, nutritional yeast, salt and pepper. Add a tablespoon of water to thin the sauce if necessary. Mix in the carrots, raisins and seeds. Marinate for an hour in the refrigerator. Serve as a side salad or add to Collard Wraps.

### **Collard Wraps**

- 4 large collard leaves, lightly steamed
- 1 red bell pepper, thinly sliced
- 1 cucumber, cut into long spears
- 1 c thinly sliced red or green cabbage
- 1 c pinto beans
- 1/4 c thinly sliced basil
- 1 c Curried Carrot Tahini Salad
- 1/2 c Dressing

Lay out collard leaves on cutting board. Divide ingredients onto leaves. Roll up and slice in half. Serves 4.

### **Dressing**

- 2 T almond butter
- 3 T nutritional yeast
- 1 T lemon juice
- 1/4 c water
- 1/2 T Dijon mustard
- 1 garlic clove, grated
- sea salt and freshly grated black pepper

Purée all ingredients in a blender and use in collard wraps. Can also be used to dress salad or coleslaw.