



*cheese* Love

# MUSHROOM, SPINACH AND CHEDDAR WRAP

## INGREDIENTS

- 1 cup grated CheeseLove Burger cheese
- 280g mushrooms, sliced
- 280g fresh spinach, washed, steamed, and coarsely chopped
- 4 wraps or flour tortillas
- Kachumbari (optional)

## INSTRUCTIONS

- 1** Preheat oven to 200oC. In large pan, cook the mushrooms with 2 tbsp of water over medium heat, covered. Let sit about 10mins. Then, add spinach and cover. Cook about 4mins or until wilted. Remove mushrooms and spinach from pan and drain well.
- 2** Evenly divide the mushroom and spinach mixture between the 4 wraps. Make sure to push down the center of each wrap with the spoon. Sprinkle the shredded cheese and add some kachumbari if desired. Roll up the wrap tightly.
- 3** Place the wraps on a baking sheet and place in oven. Bake for about 5mins and serve with some lime on the side. Enjoy!