



Vegan Curry Collard Wrap

Ingredients:

!Curry Almond Pate

1 cups raw organic almonds (soaked for 8 hours and drained)

1/3 cup water

1/2 red bell pepper

1 tsp sea salt

2 cloves garlic

1 tsp curry powder

!Wrap

Bunch of collard leaves

1 bell pepper sliced very thin

Sprouts

Directions:

!Make the curried almond pate

In a food processor with "S" blade, add red pepper, garlic, sea salt and curry. Blend together.

Add almonds and blend until finely chopped. Add water slowly.

Consistency should be like hummus.

Blend for 4-5 minutes until smooth.

!Wrap

Remove stem from bottom of leaf.

Place 2 TBSP of pate in the center of the leaf parallel to the stem.

Add red pepper slices and sprouts.

To assemble, simply roll up by tucking bottom of leaf in and rolling until

the stem is on the top of the roll.