

SWEET POTATO WRAP



Ingredients (makes 3 wraps):

- 2 large sweet potatoes
- 2 medium potatoes
- ½ C chopped onion
- ½ C chopped celery
- 4 oz soy cream cheese
- 1 C beets (shredded & boiled)
- 1 C shredded cucumber
- Salt & black pepper
- Vinegar OR lemon juice
- Sugar
- 3 Tortillas, 8" diameter
- 3 leaves of Romaine Lettuce

Directions:

1. Bake potatoes and sweet potatoes at 350° for 1½ hours
2. Stir fry chopped onions and celeries until fragrant. Set aside.
3. Mash the potatoes and sweet potatoes. Add pinch of salt and pepper, pan fried onions, chopped celery, and soy cream cheese. Combine all ingredients.
4. Marinate beets with ¼ tsp salt, ½ Tbsp vinegar and 1 tsp sugar.
5. Marinate cucumbers with ½ tsp salt for 10 min. Drain and marinate with ½ Tbsp vinegar and ½ Tbsp sugar.
6. For each Tortilla, wrap as follows:
 - a. Spread a thin layer of potato mix over the tortilla.
 - b. Add a piece of Romaine lettuce.
 - c. Spread another layer of potato mix.
 - d. Place marinated beets and cucumber in the middle.
 - e. Wrap the tortilla and cut to 4 pieces.