







## Caterpillar Wrap



## **Ingredients**

- · 200g spinach, cooked and wilted.
- ·360g plain flour.
- ·1 teaspoon of baking powder.
- ·1 tablespoon of olive oil.
- ·100g cheddar cheese, grated.
- •A red pepper, one half finely diced. and the other half whole for decoration.
- ·1 carrot, grated.
- · A small tub of cream cheese.
- ·A quarter of a lettuce, shredded.
- · A few black olives.

## Method

- 1. Start by making the green tortilla wraps. In a blender, add the wilted spinach, along with a tablespoon of olive oil and blend into a puree. You can also add a splash of water to help the spinach blend. Ask your grown-up helper for help doing this, as blenders are very whizzy.
- 2. Then in a large mixing bowl, add the plain flour and baking powder. Pour in the blended spinach puree from the blender, this will make the tortilla wraps green!
- 3. Mix together and combine to make a soft dough. You may need to add a little water or more flour to get the perfect consistency. Shape the dough into a ball and leave to chill for 15 minutes in the fridge.
- 4. Once the dough has chilled, divide it into 6 equal balls. Then, on a floured work surface, roll out each tortilla with a floured rolling pin. You will need lots of arm power for this because you want each tortilla to be as thin as possible.
- 6. Next, ask your grown-up helper to heat a saucepan over a medium heat and cook each tortilla for 2 minutes. You don't need any oil because the tortillas will just cook in the pan.
- 7. Once cooked and cooled, spread a layer of cream cheese over the surface of each tortilla. Then add a thin layer of shredded lettuce, diced red pepper, grated cheese and carrot. Don't add too much filling otherwise the tortillas will be hard to roll!

Roll each tortilla into a tight tube, the cream cheese should help the wraps stick. Then carefully cut the tubes into thick slices with a butter knife

- 12. On a board or large plate, you can lay the slices to make a large wiggly caterpillar. Add on half a red pepper to be the head and black olives to be the eyes and antennae.
- 13. Caterpillars love to eat lettuce so arrange the rest of the lettuce on the plate for your caterpillar to munch on!















