



Lebanese Style Wrap

Serving: 1

Veg

Ingredients

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- 1/2th tsp extra virgin olive oil
- 1/2th cup finely chopped onions
- 1/2th cup finely chopped tomatoes
- 2 tbsp finely chopped paneer
- 2 tbsp finely chopped black olives
- 1 leaf of lettuce
- 1/4th tsp freshly squeezed lemon juice
- Salt & pepper – use minimum, to taste
- Jowari roti Or Buck wheat roti Or Oats roti

Preparation Method

1. Heat the oil in non-stick kadhai over a medium flame, add onions and saute on medium flame for 2 minutes.
2. Add tomatoes, black olives and saute for 1 minute.
3. Add paneer, lemon juice, salt and pepper powder and mix well. Remove from flame and keep aside.
4. Place the roti/ kulcha on platform and place lettuce leaf on it. Top with the prepared filling and roll into a wrap.
5. Serve immediately with curd dip/ hummus and fresh salad.