Garden Goodies: Veggie Wrap w/ Tahini Aioli

Prep Time: 10 min.  Cook Time: 15-20 min.  Yield: 3 wraps

**Tahini Aioli Ingredients:**
- 1 garlic clove
- 1 pinch salt
- 3 basil leaves
- 2 Tbsp tahini
- ½ Tbsp rice wine vinegar
- 1 Tbsp lemon juice
- ½ Tbsp olive oil
- 1½ Tbsp water
- 1 pinch pepper
- Tajin (optional)

**Vegetable Wrap Ingredients:**
- ¼ cup tahini aioli
- ½ medium eggplant
- 1 bell pepper
- 1 roma tomato
- 2 leaves Romaine lettuce
- ¼ Red onion
- 3 medium flour tortillas

**Instructions:**
[ Preheat the oven to 400F. Prepare a baking sheet. ]

**Make the Tahini Aioli:**
1. Smash the garlic, sprinkle with a pinch of salt. Mash with side of knife to make a smooth paste.
2. Chop the basil.
3. Mix all the ingredients for the tahini aioli together. Set aside.

**Roast the vegetables:**
4. Halve the eggplant and slice it into thin long sheets.
5. Slice the bell pepper into thin long strips.
6. Place the eggplant and bell pepper onto the baking sheet. Drizzle with olive oil and salt and pepper. Roast for 5 minutes. Flip. Cook for 5 more minutes or until done.
7. Take out and rest for 5 min.

**Put the wraps together:**
8. Chop the Romaine lettuce into thin strips.
9. Slice the tomato into thin rounds.
10. Slice the onion into thin strips.
11. Spread the desired amount of tahini dressing on a tortilla.
12. Place the romaine lettuce leaves, tomatoes, and red onions down the middle of the tortilla.
13. Place the Roasted vegetables on top and fold the tortilla to close. Enjoy!

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**Total Cost of this meal:**
$4.12
or
$1.38 / person

Eggplants are part of the nightshade family of vegetables and are a good source of fiber, Vitamin B1 and Copper. They grow hanging from vines and have a signature purple color, bitter taste, and spongy texture. They have been shown to contain antioxidants, which protect brain cells; they have anti-cancer and antimicrobial activity; and have been shown to be good for cardiovascular health by lowering cholesterol and increasing blood flow.