



Wraps with Mediterranean vegetables and feta cheese

Preparation

1. Dice the vegetables and fry them in a pan. Steam for another 5 minutes. Just before the 5 minutes are up, fold in the diced cheese and season to taste with the spices.
2. Briefly heat the wraps and cut them in half. Roll the halves into a crescent roll and fill with the vegetables.
3. Serve immediately.



Ingredients

- 1 pack of Mestemacher organic ITALIAN wraps
- 1 zucchini
- 1 red bell pepper
- 1 red onion
- 200 g of feta cheese
- 1 tsp. oregano
- 1 tsp. paprika powder
- 1 tsp. dried basil
- salt and pepper according to taste



photo: Susanne Brauer, Kochmädchen