



## Walnut Ricotta, Roasted Eggplant Wraps

Beautiful, bold in flavor and EASY to make! We promise this roasted eggplant, spinach, grape tomatoes, walnuts, raisins, basil and walnut “ricotta” will be well worth the tiny effort for this delicious healthy, gluten-free, vegan lunch recipe.

### Ingredients

gluten-free wraps  
1 medium eggplant, sliced  
1-2 tbsps olive oil  
salt + pepper, to taste  
grape tomatoes, halved

spinach  
raisins  
1/4 c @yumtee-nuts walnuts  
fresh basil leaves  
walnut ricotta, (recipe below)

### Walnut Ricotta

1.5 cups #yumtee-nuts walnuts  
3 tbsp nutritional yeast  
2 tbsp lemon juice  
1/4 tsp garlic powder  
1/2 tsp salt  
1/4-1/2 cup almond milk/water

### Instructions

Preheat your oven to 475 degrees

Next, make your walnut ricotta. I boil my walnuts to soften them, but this isn't necessary. Blend all walnut ricotta ingredients together until smooth

**\*\*NOTE:** if you don't boil your walnuts, your ricotta may be a little chunkier

Next, slice your eggplant into strips and place on a parchment lined baking sheet. Drizzle with olive oil and sprinkle with salt and pepper and roast in the oven for about 15-20 minutes

Slice your tomatoes in half

When the eggplant is done roasting, assemble your wraps by spreading some walnut ricotta on your wrap, then adding spinach, eggplant, tomatoes, raisins, walnuts, and a few leaves of basil  
Store any leftover walnut ricotta in the fridge and enjoy on toast, with crackers, or fresh veggies!