



## Mushroom BLT Wrap

### INGREDIENTS

#### Dillapeño Sauce

- 1 jalapeño
- 2 garlic cloves
- ¼ cup tahini
- 1 lime, juiced
- 1–2 tablespoons water
- 1–2 deglet dates, pitted
- black pepper, to taste
- 1–2 tablespoons fresh dill, chopped

#### Wrap

- whole wheat lavash
- Mushroom Bacon (see recipe)
- romaine or butter lettuce
- cherry tomatoes, halved
- Dillapeño Sauce

### METHOD

To prepare the Dillapeño Sauce, add the jalapeño, garlic, tahini, lime juice, water, dates, and black pepper to a high-speed blender. Blend until smooth.

Add the fresh dill and pulse a few times to leave some green texture in the sauce. Taste and adjust — add more lime for brightness, more dates for sweetness.

To assemble the wrap, lay out a sheet of whole wheat lavash. Layer on the Mushroom Bacon, lettuce, and cherry tomatoes.

Drizzle the Dillapeño Sauce generously over the top. Roll up tightly, slice in half, and enjoy! Save extra sauce for dipping.



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# HEALTHY PLANT-BASED RECIPES

## Mushroom Bacon

### INGREDIENTS

- 1 cup vegetable broth
- 2 tablespoons apple cider vinegar
- 1 lemon, juiced
- 2 tablespoons WYW Bacon Seasoning
- 3–4 portobello mushrooms, sliced

### METHOD

Add all of the marinade ingredients to a mixing bowl and whisk to combine.

Add the sliced portobello mushrooms and toss well to coat. Cover and marinate in the fridge for at least 1 hour, or overnight for deeper flavor.

Remove the mushrooms from the marinade and arrange them in a single layer on parchment in your air fryer basket.

Air fry at 400°F for 15 minutes, or longer if you'd like a chewier jerky-like texture.

