

## **SURIMI WRAP**

**Servings 1**

**Ingredients:**

1 tortilla for Wrap  
30 g baby spinach

20 g grated carrot

20 g wheat germ  
60 g cucumber stick seedless  
30 g avocado sliced  
120 g **SURIMI** cut into sticks  
10 g soy sauce  
10 g rice vinegar  
10 g olive oil  
60 g mayonnaise  
20 g Sriracha sauce  
10 g toasted sesame seeds



**Instructions:**

1. In a container, marinate the **SURIMI** with soy sauce, rice vinegar and olive oil.
2. Prepare the dressing, mix the mayonnaise, sauce and sesame seeds, place in a container to serve with WRAP.
3. Place the wrap tortilla on a clean surface, in the middle of the tortilla forms a bed of spinach, the next layer is wheat germ, the next layer is grated carrot, arrange the **SURIMI** sticks and of cucumber, place the avocado slices.
4. Roll the Wrap, tighten the ingredients well and cut in half.
5. Serve on the plate along with the prepared dressing.