



Product Spotlight: Omelette Mix

The Ceres Organics omelette mix is just as easy as making a traditional omelette! It has chickpea flour, potato starch and black Himalayan salt. Add veggies beforehand, or you can top with them after and make a wrap – it's all up to you.



1 Turmeric Veggie Wraps with Tomato Relish

Fluffy pan cooked wraps using Ceres Organics omelette mix, with turmeric veggies piled on top, served with a homemade tomato relish.



35 minutes



2 servings



Plant-Based

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Spice it up!

The relish can easily be customised to your taste! Try adding either crushed garlic, chilli flakes or dried herbs to the tomatoes as they cook.

Per serve: **PROTEIN** 34g **TOTAL FAT** 25g **CARBOHYDRATES** 108g

FROM YOUR BOX

BROWN ONION	1/2 *
TOMATOES	2
ZUCCHINI	1/2 *
RED CAPSICUM	1
CORN COB	1
THYME	1/2 packet *
OMELETTE MIX	2/3 cup
NUT FETA CHEESE	1/2 jar *
FESTIVAL LETTUCE	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, white wine vinegar, sugar (of choice), smoked paprika, ground turmeric, tomato paste

KEY UTENSILS

frypan with lid, saucepan

NOTES

Use a non-stick pan to cook the omelette mix if possible. It cooks much like a pancake and bubbles will start to appear when it's getting close to time to flip. Don't worry if yours breaks apart - the dish will still be yummy!



1. MAKE THE RELISH

Heat a small saucepan with **oil**. Dice onion and tomatoes. Add to pan and cook for 3 minutes. Stir in **1 tbsp vinegar**, **1/2 tbsp sugar**, **1 tsp paprika**, **1/2 tbsp tomato paste** and **1/4 cup water**. Simmer for 15 minutes, crush tomatoes with a fork as they soften. Season with **salt and pepper**.



2. PREPARE THE VEGETABLES

Slice zucchini and capsicum, remove corn from cob. Remove thyme leaves to yield 1 tsp.



3. PREPARE THE WRAP MIX

Combine 2/3 cup of omelette mix with **2/3 cup water** in a bowl or pouring jug.



4. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **oil**. Add the vegetables, **1 tsp turmeric** and thyme leaves, cook for 5 minutes until softened. Season with **salt and pepper**. Remove to a plate.



5. COOK THE WRAPS

Add **oil** to frypan. Pour in half the omelette mix and leave to cook for 3-4 minutes (see notes). Use a spatula to flip the wrap and cook for a further 2-3 minutes. Remove to a plate and repeat with remaining mixture.



6. FINISH AND PLATE

Divide vegetables over wraps. Spoon cheese on top. Roughly tear lettuce leaves and serve on the side along with relish.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

