

## Grilled Cauliflower Wraps

1/4 cup	extra virgin olive oil
2 teaspoons	smoked paprika
1 teaspoon	cumin
4 Tbsp	Summer Fresh Roasted Garlic Hummus
1	lemon, juiced
1 pinch	crushed red pepper flakes
	salt and pepper to taste
1 large	head of cauliflower, cut into florets
4	warmed naan or pita breads
	shredded lettuce
1	avocado, sliced
2 mini	cucumbers, chopped
1/4 cup	cilantro, chopped
3 tablespoons	crumbled feta

1. Preheat grill to medium-high heat.
2. In a large mixing bowl, combine olive oil, paprika, cumin, 4 tablespoons Summer Fresh Roasted Garlic Hummus, lemon juice, crushed red pepper flakes, and a pinch of salt and pepper.
3. Toss cauliflower well to evenly coat. Transfer to perforated baking sheet oven and roast on BBQ for 20 minutes or until tender and lightly charred
4. To assemble, spread each piece of naan with Summer Fresh Roasted Garlic Hummus, top with shredded lettuce, cauliflower, sliced avocado, mini cucumber, cilantro, and feta.



**Recipe from:** <http://www.summerfresh.com/recipe/grilled-cauliflower-wraps/>