

ROOT VEGETABLE LENTIL WRAP

LENTILS

- 1 lb Lentils
- 2 qts Knorr® Professional Liquid Concentrated Vegetable Base, prepared

DILL GOAT CHEESE MAYONNAISE

- 6 oz Goat cheese
- Kosher salt and black pepper to taste
- 1 1/2 cups Hellmann's Real Mayonnaise
- 2 Tbsp Dill weed

WRAP

- 10 each Tortillas
- 1 lb Butternut squash, diced, roasted
- 1 lb Beets, diced, roasted
- 1 cup Walnuts, toasted, chopped
- 1 1/2 cups dill goat cheese mayonnaise, prepared
- 7 cups Lentils, prepared

LENTILS

1. Combine all ingredients in a large pot, cover, and bring to a boil.
2. Reduce to a simmer and allow to cook to desired tenderness, about 20-30 minutes, drain excess liquid if necessary.

DILL GOAT CHEESE MAYONNAISE

3. Combine all ingredients and chill.

WRAP

4. Top the tortilla with squash, beets, nuts, lentils and Goat Cheese Mayonnaise. Fold in one end and roll to create a wrap.

ADDITIONAL INFORMATION

Ingredients

[• 1 1/2 cups dill goat cheese mayonnaise, prepared](#), [• 1 1/2 cups Hellmann's Real Mayonnaise](#), [• 1 cup Walnuts, toasted, chopped](#), [• 1 lb Beets, diced, roasted](#), [• 1 lb Butternut squash, diced, roasted](#), [• 1 lb Lentils](#), [• 10 each Tortillas](#), [• 2 qts Knorr® Professional Liquid Concentrated Vegetable Base, prepared](#), [• 2 Tbsp Dill weed](#), [• 6 oz Goat cheese](#), [• 7 cups Lentils, prepared](#), [• Kosher salt and black pepper to taste](#), [DILL GOAT CHEESE MAYONNAISE](#), [LENTILS](#), [WRAP](#)

Course

[Lunch](#)

Cuisine

[American](#), [Seasonal Fall](#)

Category

[Sandwiches](#), [Vegetables](#), [Vegetarian](#)

Serving Size

10