

FARM STAND WRAPS



INGREDIENTS

- 1 BUNCH COLLARD GREENS
- 1 BUNCH KALE
- 3 STALKS WUSHONY
- 1 LARGE CARROTS
- 1 CUP SHITAKE MUSHROOMS
- 1 CRANBERRY POTATO
- 2 RED SHALLOTS

MARINADE

- ¼ c SOY SAUCE
- 2 tbl HONEY
- 1 tsp GARLIC POWDER
- 1 tsp ONION POWDER
- 1 tsp FRESH GINGER
- 3 TBL SESAME OIL

INSTRUCTIONS

1. In a large bowl combine all marinade ingredients, blend or add to glass mason jar with top on, shake vigorously until combined, Set aside.
2. Wash and pat dry all vegetables.
3. Chop potatoes into small chopped pieces, add to small bowl.
4. Next, slice red shallots, mushrooms, add to large bowl and set aside.
5. Peel Wushon, chop into small diced pieces, add to large bowl with vegetables.
6. Rough chop kale into bite size pieces, add to large bowl, add ½ marinade to vegetables, place top on bowl and shake or massage 2 minutes or until coated.
7. In a large saute pan, add 2 tbl sesame oil and 2 tbl water to pan with potatoes, saute until soft, about 5 minutes, add remaining vegetables, saute for 3 minutes, add 2 – 3 tbl marinade, saute for 2-3 more minutes or until potatoes are completely cooked.
8. Remove, add filling into collard green leaf, wrap and enjoy.