

Avo, Cue, Feta & Prawn & Chive Cocktail Wraps



Serves 2

Prep 20 mins

No cook

Easy

Ingredients

Avo, Cue & feta

1 avocado
1/4 cucumber
a little lime juice
100g feta
2 tbsp natural yoghurt
pepper
2 wraps

Prawn & chive cocktail

100g cooked peeled north Atlantic prawns
1/2 diced avocado
2 tbsp chopped chives
1 tbsp mayonnaise
1/2 tsp ketchup
optional: dash of Worcestershire sauce
2 wraps
1 gem lettuce, shredded

1. Avo, Cue & feta

Dice the avocado and the cucumber and toss with the lime juice. Mash the feta with the yoghurt and season with pepper. Spread the feta mix over 2 wraps, top with the avocado and cucumber mix, and roll up.

2. Prawn & chive cocktail

Mix the prawns with half a diced avocado and the chopped chives. Mix 1 tbsp of mayonnaise with 1/2 tsp tomato ketchup and a dash of Worcestershire sauce if you like. Add the sauce to the prawns and avo and mix. Divide between 2 wraps. Top with gem lettuce and roll up.