

# GRILLED VEGETABLE AND FRESH MOZZARELLA WRAP

*For this recipe, you can use any combination of vegetables so feel free to substitute the ingredients to your liking:*

SERVES 4

## Ingredients:

- 4 tortilla wraps
- 1 lb Antonio Mozzarella Factory fresh mozzarella
- 1 large green or yellow zucchini
- 1 medium white onion
- 1 large red pepper
- 1 medium carrot
- Olive oil to taste
- Salt and pepper to taste
- Grated Parmigiano

## Preparation:

- Preheat oven to 300 degrees Fahrenheit.
- Thinly slice each vegetable lengthwise and lay out on a baking sheet. Season with salt and pepper and brush generously with olive oil.
- Bake for 10-15 minutes or until vegetable have turned a nice caramel color (alternately, feel free to use your outdoor grill – but place vegetables directly on grill without the use of the baking sheet).
- Heat the tortilla wraps according to the manufacturer's instructions.



 ANTONIO MOZZARELLA FACTORY

[www.antoniozzarella.com](http://www.antoniozzarella.com)

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- Slice the mozzarella in thin rounds and place in the center of the wrap.
- Place a few slices of each grilled vegetable over the mozzarella and top with a teaspoon of grated Parmigiano.
- Roll the wrap while tucking in the sides to secure the filling. Slice at a diagonal and serve immediately.



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