



Berries & Cream Breakfast Wrap

Prep time: Cook Time: Servings: 6

Better For You,Breakfast/Brunch,Entrees,Kids,Smart Hearty Grains,Casual Dining,Catering,Breakfast All Day,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
10" Smart Hearty Grains™ Tortilla		warm)	6 each
Cream Cheese		room temp	1 cup
Yogurt		plain	1/2 cup
Maple Syrup			1/4 cup
Granola		fruitless	2 cup
Fresh Blackberries			1 cup
Fresh Blueberries			1 cup
Fresh Strawberries		medium diced	1 cup
Yield: Approx 1 Qt			

Instructions

1. In an electric stand mixer with the paddle attachment, whip cream cheese for approximately 3 minutes. Scrape sides; add yogurt and maple syrup, mix well until well combined and smooth.
2. Add granola to mixer and incorporate on a slow speed. Gently fold in all the fruit with a spatula making sure not to break the fruit.
3. Warm one whole wheat tortilla in a microwave for about 10 seconds. Add ½ C (or about 3.5 oz) of the yogurt/granola mix to the middle bottom of the warm tortilla. Fold sides in and roll forward into cylinder. Cut in half, optional.
4. Repeat step 4 for remaining 5 tortillas.

