

# Wraps with Grilled Portabello, Feta Cheese, and Pesto

Recipe By *Brynie Greisman*



Cooking and Prep:  30  
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Serves:  6

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

This wrap pairs the earthy flavor of the portobellos with the mild salty feta cheese and robust green-olive pesto. A winner by all standards.

## Ingredients (14)

### Wraps

- 6 wraps
- 4-6 ounces (110-170 grams) feta cheese, or other mildly salty cheese
- 1 package (3-4) portobello mushrooms, stems and gills removed and caps wiped clean
- 2-3 tablespoons **Gefen Olive Oil**
- 1/8 teaspoon crushed garlic or **Gefen Frozen Garlic**

salt, to taste

black pepper, to taste

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## Pesto

1 cup tightly packed fresh basil leaves

1/3 cup Gefen Green Olives, pitted

1 tablespoon walnuts

1 clove garlic, chopped or 1 cube Gefen Frozen Garlic

6 tablespoons Gefen Olive Oil

kosher salt, to taste

black pepper, to taste

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## Start Cooking

### Prepare Wraps

1. For the mushrooms, combine olive oil, garlic, salt, and pepper.
2. Brush mixture on mushrooms and grill for 10 minutes or until done. (This can be done in a sandwich maker if you don't want to heat up your kitchen.)
3. Cool and slice.
4. For the pesto, place the basil, olives, nuts, and garlic in a food processor and process until finely chopped.
5. With the motor running, add olive oil in a slow steady stream through the feed tube and continue to process until thick and smooth.
6. Season to taste with salt and pepper.
7. To assemble, spread a thin layer of pesto on each wrap.
8. Add slices of Portobello mushrooms and a handful of crumbled feta cheese.
9. Roll up and slice in half or thirds, depending on what else you're serving at the same time.

### Note:

If you want to be even more creative, you can make pesto using a combo of basil, parsley, and chives. Use about 1½

cups of herbs and up the olives and nuts, but leave the olive oil as is. Absolutely delicious on challah, with or without hummus. This lasts a long time in the fridge.

**Tip:**  
You can use other grilled veggies as well, such as eggplant, colored peppers, or zucchini. Simply cut into sticks, brush with mixture as above (or marinate in Italian dressing), and grill until done. Wraps look nice and colorful with veggie sticks protruding at the ends.

**Variation:**  
Almonds can be used instead of walnuts for the pesto.

### **Credits**

Photography: Dan Engongoro

Styling: Amit Farber