

Wraps with Grilled Portobello, Feta Cheese, and Pesto

Recipe By *Brynie Greisman*



Cooking and Prep:  30
m

Serves:  6

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

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)

Portobello Mushrooms

- 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
- salt, to taste
- black pepper, to taste

Pesto

- 1 cup tightly packed fresh basil leaves
 - 1/3 cup pitted green olives
 - 1 tablespoon walnuts or almonds
 - 1 clove garlic, chopped or 1 cube **Gefen Frozen Garlic**
 - 6 tablespoons **Gefen Olive Oil**
 - kosher salt, to taste
 - black pepper, to taste
-

Wraps

- 6 wraps
 - 4-6 ounces (110-170 grams) feta cheese, or other mildly salty cheese
-

Start Cooking

Prepare the Portobello Mushrooms

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.

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.

Prepare the Pesto

1. Place the basil, olives, nuts, and garlic in a food processor and process until finely chopped.
- 2.

With the motor running, add olive oil in a slow steady stream through the feed tube and continue to process until thick and smooth. Season to taste with salt and pepper.

Variation:

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.

To Assemble

1. Spread a thin layer of pesto on each wrap. Add slices of portobello mushrooms and a handful of crumbled feta cheese.
2. Roll up and slice in half or thirds, depending on what else you're serving at the same time.

Credits

Photography: Dan Engongoro

Styling: Amit Farber