# thai peanut ginger wraps



featured product:
**butter, baby!**

get your taste buds ready for our rich, complex sauce that perfectly compliments an array of chopped veggies.

the best part? it's so easy to tailor filling ingredients to your taste buds so you can enjoy every crispy, crunchy, lettuce-y bite.

## ingredients

4 large tortilla wraps
1 cup chopped purple cabbage
2 english cucumbers
4 medium carrots
1 cup edamame
? cup roasted and salted peanuts
¼ cup cilantro
? cup peanut butter
¼ cup agave
¼ cup avocado oil
1 tablespoon soy sauce
2 teaspoons fresh grated ginger
1 teaspoon fresh minced garlic
1 tablespoon rice vinegar
**organicgirl butter, baby!**

## directions

make the sauce:
– in a small bowl, whisk together the peanut butter, agave, avocado oil, soy sauce, rice vinegar, ginger, and garlic until smooth and creamy.
– if needed, add a tablespoon of warm water at a time to thin to the desired consistency.

prep the veggies:
– chop and julienne the cabbage, cucumbers, and carrots.
– roughly chop the peanuts and cilantro.

assemble the wraps:
– lay out each tortilla and layer with organicgirl butter, baby!, cabbage, carrots, cucumber, edamame, and cilantro.
– drizzle generously with the peanut ginger sauce.
– sprinkle chopped peanuts on top.

wrap and serve:
– roll the tortilla tightly like a burrito, tucking in the sides as you go.
– slice in half and serve immediately, or wrap tightly in foil or parchment paper for a portable lunch.