



# Easy Entertaining

## Grilled Vegetable & Goat Cheese Wraps

- Assorted Vegetables (peppers, onions, asparagus, zucchini, eggplant, etc...), cleaned and cut into large pieces
- 1-2 T. olive oil
- 1-2 T. Balsamic vinegar
- salt & pepper
- goat cheese
- fresh spinach leaves
- Flat Bread, Tortillas (something to use as a wrap)

1. If using a BBQ, let coals burn in chimney for 25 minutes, then place in a single layer. Leave about 1/4 of the area free of coals, so that you can easily move pieces off heat.
2. While the coals are getting ready, take the cut up vegetables and place in a large bowl. Drizzle with olive oil and toss well.
3. Place the grill on top of the coals for about 5 minutes. Get a wad of paper towels and some tongs. Dip the paper towel into some all-purpose oil (like canola oil) and brush over the hot grill.
4. Place the vegetables on the grill, using tongs to turn frequently. You want to get a little color on the vegetables because that is what gives some delicious flavor!
5. Once the vegetables have color, move them to the cooler side of the grill, until they are cooked through. Then place them back into the large bowl they originally were in.
6. Bring all the cooked vegetables back into the kitchen. Cut the vegetables up into smaller strips, place back in the bowl and add some salt and pepper to taste, along with the Balsamic vinegar. Stir well and then let the vegetable cool completely at room temperature. (At this point you could also refrigerate the veggies to use the next day.)
7. When you're ready to make your wraps, take the flat bread (or tortillas) and lay one out on a cutting board. Spread a thin layer of the goat cheese all over the top of the bread, making sure to get out to the edges.

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8. Lay a line of vegetables a few inches from the edge of the bread. Place spinach leaves all over the top.

9. Starting with the edge closest to you, begin rolling the wrap up, ending up with the seam-side down. Depending on the size of the bread, cut into 1/2, 3rds or 4ths. Place seam-side side on a plate or wrap the pieces individually in plastic. Store in the refrigerator until you're ready to serve.