

# Collard Green Snack Wraps with Lemon-Tahini Dipping Sauce

Ingredients:

- \*1 bundle of collard greens (about 10 to 12 large collards)
- 6 bacon slices
- carrots, sliced thin
- yellow squash or zucchini, sliced thin
- cocktail tomatoes, halved
- cheese, any kind you'd like
- mixed greens or any kind of lettuce

\* NOTE: I only used about 6 large leafs

Fry bacon until crisp and set aside. Wash collard greens and towel dry. Cut off the tough stem where it meets the leaf. I thinned the stems at the very base of the leaf with a vegetable peeler and it allowed the leaf to fold/roll more easily. Lay the leave flat and line your ingredients at the bottom toward the center. Use your hands to fold the collard green over once the fillings are secured inside, and then tuck in the sides of the collard green and continue rolling. Lay seam-side down on a platter and continue until all the fillings are used. I sliced my rolls in half and arranged them in a serving bowl with dipping sauce (see photo).

## LEMON-TAHINI DIPPING SAUCE

Whisk together:

- 1/2 cup Tahini (made from ground sesame seeds)
- 1/4 cup water
- 1/8 tsp. ground ginger
- 1 Tbs. lemon juice
- 1/4 tsp. salt
- 1 tsp. parsley flakes

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Do a random act of kindness so others might pay it forward." - Anonymous***