



MOO SHU FRUIT & GRANOLA WITH NUTELLA®

Pizza / Sandwiches | Vegetarian | Breakfast | Mid-morning | Summer

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Yields: 2 servings

Portion: 1 moo shu wrap

INGREDIENTS

- 2 pieces Moo Shu wrap
- 18 g Nutella®
- 54 g granola (almonds, oatmeal, pecans)
- 12 g mango - Michigan cherries compote

COMPOTE INGREDIENTS

- 2 mangos, sliced into small pieces
- 36 g sugar
- 240 ml water
- 480 ml cherries

PREPARATION

METHOD

Combine all ingredients for compote in a sauce pan and cook for 45 minutes covered over low heat. Slightly crumble the granola mix.

ASSEMBLY

Place Moo Shu wrap on plate. Spread Nutella® over middle of Moo Shu wrap.

Fill the center of the Moo Shu wrap with compote mixture and granola.

Fold like a burrito. Slice in half and place on the plate.

Garnish with cherries and a drizzle of Nutella®.