



MOO SHU FRUIT & GRANOLA WITH NUTELLA®

Ethnic Inspired | Vegetarian | Breakfast | Summer

👩🍳👩🍳👩🍳 | 20 minutes ⌚ | 🍷🍷🍷

Yields: 2 servings

Portion: 1 moo shu wrap

Ingredients

- 2 pieces Moo Shu wrap
- 1 tbsp. Nutella®
- 3 tbsp. granola (almonds, oatmeal, pecans)
- 1.5 tbsp. mango - Michigan cherries compote

Compote

- 2 mangos, sliced into small pieces
- 2 tbsp. sugar
- 1 cup water
- 2 cups cherries

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®.
