



SILLY ALLIGATOR SPINACH WRAPS

Ingredients:

- 1 (10 INCH) SPINACH WRAP
- 3 OUNCES GRILLED CHICKEN, SLICED
- ½ CUP SHREDDED LETTUCE
- ¼ AVOCADO, SLICED
- 1 SLICE PROVOLONE CHEESE
- 1 BABY CARROT
- 1 LARGE BLACK OLIVE
- 1 BABY CARROT

Method

1. SLICE SPINACH WRAP IN HALF. PLACE CHICKEN, LETTUCE AND AVOCADO IN THE MIDDLE OF ONE HALF. ROLL UP AND FOLD ONE END OF THE WRAP UNDERNEATH. PLACE THE WRAP ON A PLATE.
2. USING THE OTHER HALF OF THE WRAP, CUT OUT HEAD, TAIL AND FEET SHAPES. TUCK THE TAIL AND FEET SLIGHTLY UNDER THE WRAP TO KEEP THEM IN PLACE. POSITION THE HEAD TO COVER THE OPEN END OF THE WRAP WITH THE ALLIGATOR'S SNOUT ON THE PLATE.
3. CUT 2 CIRCLES FROM PROVOLONE. SLICE OLIVE IN HALF. MAKE EACH EYE WITH A CHEESE CIRCLE AND HALF AN OLIVE, HOLDING IT IN PLACE WITH A TOOTHPICK.
4. CUT 6 SMALL TRIANGLES FROM THE REST OF THE CHEESE. SLIDE THEM HALFWAY UNDER THE SNOUT TO MAKE TEETH.
5. SLICE CARROT INTO SMALL CIRCLES TO DECORATE THE ALLIGATOR'S BACK AND TAIL.