**Sriracha Chickpea Wrap**

**INGREDIENTS**
- 15 oz can chickpeas, drained and rinsed
- 1/3 cup mayonnaise or plain Greek yogurt
- 1-2 Tbsp sriracha (add to taste)
- 2 Tbsp chopped cilantro
- 1 tsp lemon juice
- 1/8 tsp salt
- 2 large tortillas or flatbread

**Choose one or more:**
- Fresh spinach
- Shredded carrot
- Bell pepper, sliced into thin strips
- Cucumber, sliced into thin strips
- Tomatoes, diced
- Avocado, thinly sliced

**PREPARATION**

1. In a medium bowl, add chickpeas, mayo or Greek yogurt, sriracha, cilantro, lemon juice and salt. With a fork, mash the mixture so that the chickpeas are softened. Finish with a spoon, stirring to combine.
2. Lay out a tortilla or flatbread. Spread on half of the chickpea mixture, then add half of your veggies of choice. Wrap like a burrito and enjoy!
3. Store leftovers in an air-tight container in the refrigerator for up to 4 days.

**Recipe notes:** This would also be great stuffed in a pita, wrapped in naan, or scooped onto your favorite crackers!

*Recipe adapted from budgetbytes.com*