

Moana's Warm Banana Roll Ups

..... **Servings:** 4 (serving size = 1/2 of a roll-up)

What You'll Need:

- 2 Tbs. creamy peanut butter
- 2 medium (8-inch) whole-wheat flour tortillas
- 2 Tsp. honey
- ½ Tsp. ground cinnamon (optional)
- 2 small ripe bananas
- Olive oil for pan



How to Make It:

1. Spread peanut butter evenly over each tortilla. Drizzle with honey and dust with cinnamon (optional).
2. Place banana in the center of each tortilla and roll it up.
3. Spray a large griddle pan or skillet with olive oil. Place on medium heat.
4. Place the banana roll-ups onto the pan and cook 1 – 2 minutes per side, until all sides are golden brown and crispy.
5. Cut each roll-up in half and enjoy warm.

