



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Scallions



1 | 1

Lemon



1 tsp | 2 tsp

Garlic Powder



4 TBSP | 8 TBSP

Cream Cheese
Contains: Milk



1 | 2

Tomato



8.6 oz | 17.2 oz

Fully Cooked
Chicken Breasts



1 TBSP | 1 TBSP

Italian Seasoning



2 | 4

Flour Tortillas
Contains: Soy, Wheat

SAUCY ITALIAN CHICKEN WRAPS

with Tomato-Scallion Relish



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 15 MIN | CALORIES: 500



BUST OUT

- Paper towels
- K kosher salt
- Large pan
- Black pepper
- Small bowl
- Cooking oil (2 tsp | 2 tsp)

SEAR-IOUS BUSINESS

When you sear these wraps, transfer them to the pan seam side down for an easy way to seal in all that deliciousness.

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SAUCY ITALIAN CHICKEN WRAPS

with Tomato-Scallion Relish

INSTRUCTIONS

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Quarter **lemon**. Dice **tomato** into ½-inch pieces.
- Pat **chicken** dry with paper towels. Thinly slice crosswise. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken, **scallion whites**, **garlic powder**, **1 tsp Italian Seasoning** (2 tsp for 4 servings; save remaining for another use), **salt**, and **pepper**. Cook, stirring occasionally, until chicken is warmed through and scallion whites are tender, 2-3 minutes.
- Remove from heat; stir in **cream cheese**, **juice from one lemon wedge**, and **3 TBSP water** (two lemon wedges and 6 TBSP water for 4 servings) until melted and combined. (TIP: For saucier chicken, stir in another splash of water if needed.) Turn off heat; transfer to a plate. Wipe out pan.
- In a small bowl, combine **tomato**, **half the scallion greens**, **juice from one lemon wedge** (two lemon wedges for 4 servings), **salt**, and **pepper**.
- Place **tortillas** on a clean work surface. Add **saucy chicken** and **tomato relish** (draining first) to bottom third of each tortilla. Fold up bottom side of each tortilla over filling, then fold over left and right sides toward filling. Roll up tortillas, starting with filled sides, to form **wraps**.
- Heat a **drizzle of oil** in pan used for chicken over medium heat. Add **wraps** and cook until golden brown on all sides, 4-6 minutes. TIP: Depending on the size of your pan, you may need to work in batches, adding a drizzle of oil between batches and adjusting heat as needed.
- Halve **wraps** on a diagonal; divide between plates. Top with **remaining scallion greens** and serve.