

INGREDIENTS 2 PERSON | 4 PERSON 111 2 4 Scallions Lemon 1 2 2 TBSP 4 TBSP Mini Cucumber Mayonnaise Contains: Eggs 1 tsp 2 tsp 1 2 Sriracha Apricot Jam 4 oz 8 oz 2 4 Coleslaw Mix Flour Tortillas Contains: Soy, Wheat 5 oz 10 oz Spinach

CRUNCHY GARDEN WRAPS

with Spinach Salad & Bang Bang Dressing





BUST OUT

- Small bowl
- Kosher salt
- Large bowl
- Black pepper
- Paper towels
- Olive oil (1 TBSP | 2 TBSP)

THAT'S A WRAP

Follow two key steps to roll the perfect wraps: 1. Warm your tortillas to make them more pliable and less likely to break. 2. Don't overstuff!

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CRUNCHY GARDEN WRAPS

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INSTRUCTIONS

- Wash and dry produce.
- Trim **cucumber** and halve lengthwise; cut into thin wedges. Quarter **lemon**. Thinly slice **scallions**.
- In a small bowl, toss **cucumber** with **juice from one lemon wedge** (two lemon wedges for 4 servings), **salt**, and **pepper**.
- In a large bowl, combine mayonnaise, jam, Sriracha, 1 TBSP olive oil, and juice from one lemon wedge (for 4 servings, use 2 TBSP olive oil and juice from two lemon wedges). Season with salt and pepper.
- To bowl with dressing, add spinach, coleslaw mix, and scallions; toss to coat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 90 seconds.
- Place tortillas on a clean work surface. Place cucumber on the bottom twothirds of each tortilla and top with as much spinach salad as you like. Fold up bottom side of each tortilla over filling, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form wraps.
- Halve wraps on a diagonal; divide between plates and serve with any remaining spinach salad on the side.