



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



2 tsp | 4 tsp  
Honey



1 | 2  
Lime



1 | 2  
Tex-Mex Paste



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



1 | 2  
Kidney Beans



1 | 2  
Baby Lettuce



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



4 TBSP | 8 TBSP  
Guacamole



1.5 oz | 3 oz  
Blue Corn Tortilla  
Chips  
Contains: Sesame

# TEX-MEX BEAN WRAPS

with Guacamole, Wedge Salad & Chile-Lime Dressing



✓ **READY, SET,  
LUNCH!**



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

**TOTAL TIME: 10 MIN | CALORIES: 1060**



## BUST OUT

- Strainer
- Whisk
- Medium bowl
- Paper towels
- Large bowl
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 TBSP | 4 TBSP)

## THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

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# TEX-MEX BEAN WRAPS

with Guacamole, Wedge Salad & Chile-Lime Dressing

## INSTRUCTIONS

- Bring **honey** to room temperature. (TIP: Place in a bowl of warm water if crystallized.) **Wash and dry produce.** Drain and rinse **beans**. Quarter **lime**. Gently crush **tortilla chips** in the bag. Trim and discard root end from **lettuce**; quarter lengthwise.
- In a medium microwave-safe bowl, combine **¾ of the Tex-Mex paste** (you'll use the rest in the next step) with a **large drizzle of oil**. Stir in **beans**. Microwave for 1 minute; stir in **juice from one lime wedge** (two wedges for 4 servings). Set aside.
- In a large bowl, whisk together **mayonnaise**, **honey**, **remaining Tex-Mex paste**, **juice from half the lime**, and **2 TBSP olive oil** (4 TBSP for 4 servings). TIP: Tex-Mex paste is slightly spicy—if heat-sensitive, use less.
- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds. Place tortillas on a clean work surface; spread **guacamole** across the bottom third of each tortilla. Top with **Tex-Mex beans**; sprinkle with **half the Mexican cheese blend** and **half the tortilla chips**. Place **1-2 lettuce leaves** on chips (you'll use the rest for salad).
- Fold bottom side of each **tortilla** up 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 wraps and **remaining lettuce** between plates. Drizzle **chile-lime dressing** over lettuce; sprinkle with **remaining Mexican cheese blend** and **remaining tortilla chips**. Serve with any **remaining lime wedges** on the side.