



# KIDS' MINI CHICKEN FLAUTAS LUNCH

+ Snack: Pizza Poppers



## INGREDIENTS

3 PERSON | 6 PERSON



9 oz | 18 oz  
Carrots



2 | 4  
Belgian Waffles  
Contains: Eggs, Milk,  
Wheat



10 oz | 20 oz  
Chopped Chicken  
Breast



½ Cup | 1 Cup  
Mexican Cheese  
Blend  
Contains: Milk



4 oz | 8 oz  
Pico de Gallo



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



12 oz | 24 oz  
Pillsbury™ Southern  
Homestyle  
Buttermilk Biscuits  
Contains: Wheat



5 oz | 10 oz  
Marinara Sauce

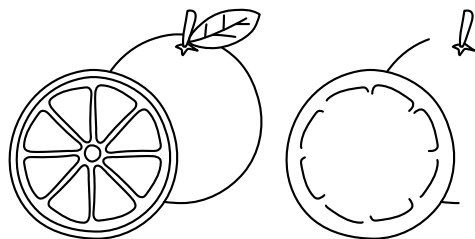


1 Cup | 2 Cups  
Mozzarella Cheese  
Contains: Milk



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

## DRAW THE ORANGE



### LUNCH

### SNACK



LUNCH PREP: 5 MIN COOK: 20 MIN | CALORIES: 700 + SNACK COOK: 10 MIN | CALORIES: 490



### PILLSBURY™ SOUTHERN HOMESTYLE BUTTERMILK BISCUITS

Pillsbury™ Southern Homestyle Buttermilk Biscuits provide a shortcut to fresh, warm-baked biscuits and remind you of that homemade taste you love.



# HELLO FRESH



## HELLO

### LUNCH + SNACK

Whip up this time-saving, kid-pleasing meal (plus a little something extra!).

### FLAVOR SAVOR

Store pizza poppers in an airtight container in the fridge. Enjoy at room temperature or, if desired, wrap in damp paper towels and microwave until warmed through, 20-30 seconds.

### BUST OUT

- Peeler
- Large pan
- Medium bowl
- Paper towels
- 2 Baking sheets
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)
- Nonstick cooking spray

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### 1 PREP

- Adjust rack to middle position and preheat oven to 425 degrees. **Wash and dry produce.**
- Trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and 1/8 inch thick). Cut **waffles** into 1-inch-wide strips.



### 4 SERVE OR STASH

- **To serve:** Halve **flautas** on a diagonal; divide between plates. Serve with **carrot sticks** and **waffle sticks** on the side.
- **To stash:** Let flautas cool completely before halving. Refrigerate flautas, carrot sticks, and waffle sticks in separate containers and pack as desired!



### 2 MAKE FILLING

- Open package of **chicken\*** and drain off any excess liquid. Season all over with **salt** and **pepper**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. **TIP: Cut any larger pieces of cooked chicken into bite-size pieces.**
- Transfer chicken to a medium bowl; add **Mexican cheese blend** and as much **pico de gallo** (draining first) as you like. Stir to combine.



### 5 START SNACK

- Adjust rack to middle position (**top and middle positions for 6 servings**) and preheat oven to 375 degrees.
- Remove **Pillsbury™ Southern Homestyle Buttermilk Biscuits** from package. Using a rolling pin, roll out each biscuit to form a 3-inch round. **TIP: Lightly dust work surface with flour to prevent sticking.**
- Place **1 tsp marinara sauce** in center of each circle; divide **half the mozzarella** between circles. Gently fold edges over filling and pinch tightly to close. Gently roll each **pizza popper** into a ball.



### 3 PREP & BAKE FLAUTAS

- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds.
- Lay **tortillas** on a clean work surface. Evenly divide **chicken mixture** between one half of each tortilla. Lightly season with **salt** and **pepper** if desired. Roll up tortillas, starting with filled sides, to create **flautas**.
- Place flautas, seam sides down, on a **lightly oiled** baking sheet. Brush tops with a **drizzle of oil**. Bake until golden brown and warmed through, 6-8 minutes.



### 6 FINISH SNACK

- Line a baking sheet with foil and coat with **nonstick cooking spray**. Place **pizza poppers**, sealed sides down, 2 inches apart on prepared baking sheet (**divide between two sheets for 6 servings**). Brush tops with **oil** and sprinkle with **remaining mozzarella**.
- Bake on middle rack (**top and middle racks for 6**) until golden brown, 15-18 minutes. Let cool completely; divide between plates and serve with **remaining marinara sauce**.

\*Chicken is fully cooked when internal temperature reaches 165°.