



# KIDS' TURKEY & CHEESE ROLL-UPS

+ Snack: Chocolate Pudding



## INGREDIENTS

3 SERVINGS | 6 SERVINGS



2 | 4  
Pitas

Contains: Sesame, Wheat



1 | 2  
Orange



1 | 2  
Bell Pepper\*



4 Slices | 8 Slices  
Gouda Cheese  
Contains: Milk



8 oz | 16 oz  
Sliced Turkey  
Breast



3/4 Cup | 1 1/2 Cups  
Hummus  
Contains: Sesame



3 oz | 6 oz  
Semisweet  
Chocolate Chips  
Contains: Soy



1 TBSP | 2 TBSP  
Cornstarch



2 | 4  
Milk  
Contains: Milk



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

\*The ingredient you received may be a different color.

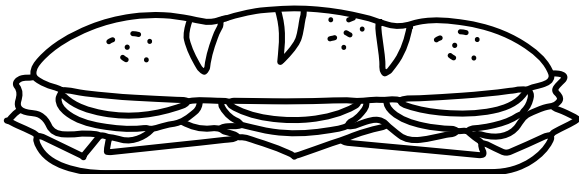
## SANDWICH WORD SCRAMBLE

UYRKTE \_\_\_\_\_ ECHSEE \_\_\_\_\_

EUTTECL \_\_\_\_\_ IMAASL \_\_\_\_\_

TTAOMO \_\_\_\_\_ ATDMSUR \_\_\_\_\_

NNIOO \_\_\_\_\_ NMOAIASYEN \_\_\_\_\_



## LUNCH

## SNACK



LUNCH PREP: 5 MIN COOK: 15 MIN | CALORIES: 550 + SNACK COOK: 15 MIN | CALORIES: 240



# HELLO FRESH



## HELLO

### LUNCH + SNACK

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

### FUTURE FOODIES

Kiddos can help wash the fruit and veggies—studies show that kids who help prepare their food are more likely to eat it!

### BUST OUT

- Baking sheet
- Whisk
- Large bowl
- Plastic wrap
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

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### 1 MAKE PITA CHIPS

- Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry produce.**
- Cut each **pita** into eight triangles. Place on a baking sheet and toss with a **large drizzle of olive oil, salt, and pepper.** Bake until golden and lightly toasted, 6-10 minutes.
- Let cool completely on sheet (**pita chips will crisp more as they cool.**)



### 4 SERVE OR STASH LUNCH

- **To serve:** Divide **turkey roll-ups, pita chips, bell pepper strips,** and **orange slices** between plates. Serve with **hummus** on the side for dipping.
- **To stash:** Store pita chips in a container at room temperature. Refrigerate rolls-ups, bell pepper strips, orange slices, and hummus in separate containers. Pack as desired!



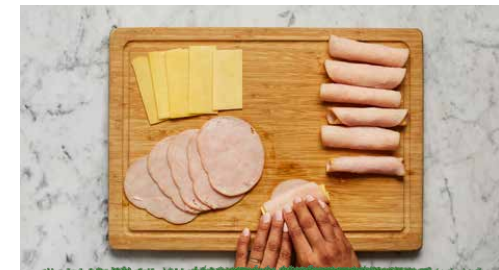
### 2 PREP

- Halve **orange** lengthwise; slice into ½-inch-thick half-moons. Halve, core, and thinly slice **bell pepper** into strips. Stack **gouda** and slice stack into thirds (**you'll have 12 pieces; 24 pieces for 6 servings.**)



### 5 START SNACK

- In a large microwave-safe bowl, toss **chocolate chips** with **cornstarch.** Stir in **milk** and **¼ tsp salt.**
- Microwave until chocolate chips begin to melt, 90 seconds. Carefully whisk chocolate mixture for 30 seconds.
- Repeat microwaving and whisking 2-3 more times, until mixture is thick enough to coat the back of a spoon. (**Keep a close eye on the chocolate while microwaving so it doesn't boil or overflow!**)



### 3 MAKE ROLL-UPS

- Lay **turkey slices** out on a clean surface. Top each slice with a **piece of gouda.** (**You'll make 12 roll-ups; 24 roll-ups for 6 servings.**)
- Starting from the bottom of each turkey slice, tightly roll into **roll-ups.** **TIP: For smaller roll-ups, halve each one crosswise.**



### 6 FINISH SNACK

- Carefully divide **pudding** between three small bowls or storage containers (**six bowls or containers for 6 servings.**) Place a layer of plastic wrap directly on top of pudding (**this helps prevent a solid layer from forming on top!**), then cover bowls with another layer of plastic wrap.
- Refrigerate until set, at least 1 hour or up to overnight. Serve. **TIP: It's normal for pudding to separate. If it does, simply re-whisk before serving!**