



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Chickpeas



1 | 2

Tomato



1 | 2

Lemon



1 TBSP | 2 TBSP
Shawarma Spice
Blend



2 TBSP | 4 TBSP
Yogurt
Contains: Milk



1 | 2

Mini Cucumber



2 | 4

Scallions



8 oz | 16 oz
Pulled Pork



2 | 4
Flour Tortillas
Contains: Soy, Wheat



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 15 MIN | CALORIES: 740



BUST OUT

- Strainer
- Large bowl
- Large pan
- Paper towels
- Medium bowl
- Kosher salt
- Black pepper

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!

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

ONE-PAN PULLED PORK & CHICKPEA WRAPS

with Cucumber Yogurt Salad

INSTRUCTIONS

- **Wash and dry produce.**
- Drain **chickpeas**. Trim and quarter **cucumber** lengthwise; slice into ½-inch-thick quarter-moons. Dice **tomato** into ¼-inch pieces. Trim and thinly slice **scallion greens** (save whites for another use). Quarter **lemon**.
- Place **pulled pork*** in a large bowl; using two forks (or your hands), shred into smaller pieces.
- In a large, preferably nonstick, pan, combine **pulled pork, chickpeas, and Shawarma Spice Blend** over medium-high heat. Cook, stirring and breaking up meat, until warmed through, 3-4 minutes.
- Meanwhile, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30-60 seconds.
- In a medium bowl, combine **cucumber, tomato, scallion greens, yogurt, juice from half the lemon**, and a **pinch of salt and pepper**.
- Place **tortillas** on a clean work surface. Add **pork and chickpea mixture** to bottom two-thirds of each tortilla. Top with **cucumber salad**. Fold up bottom edge of each tortilla over filling, then fold over left and right sides toward filling. Roll up tortillas, starting with filled sides, to form **wraps**.
- Halve **wraps** on a diagonal; divide between plates. Serve with **remaining lemon wedges** on the side.

*Pulled Pork is fully cooked when internal temperature reaches 160°.