



VEGAN ONE-PAN BBQ BEAN & COLESLAW WRAPS

with Tortilla Chips & Guac

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 tsp | 2 tsp
Hot Sauce



2 TBSP | 4 TBSP
Vegan Mayonnaise



4 oz | 8 oz
Coleslaw Mix



5 tsp | 10 tsp
White Wine Vinegar



1 | 2
Kidney Beans



4 TBSP | 8 TBSP
BBQ Sauce



2 | 4
Flour Tortillas
Contains: Soy, Wheat



3 oz | 6 oz
Blue Corn Tortilla
Chips
Contains: Sesame



4 TBSP | 8 TBSP
Guacamole



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HELLO

BBQ SAUCE

A blend of sweet, tangy, and smoky flavors
makes beans sing!

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 920



WRAP 101

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!

BUST OUT

- Small bowl
- Large pan
- Medium bowl
- Paper towels
- Strainer
- Kosher salt
- Sugar ($\frac{1}{2}$ tsp | 1 tsp)
- Cooking oil (1 tsp | 1 tsp)

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1 PREP

- Wash and dry produce.
- Trim and thinly slice **scallions**.



3 WARM BEANS

- Drain **beans**.
- Heat a **drizzle of oil** in a large pan over medium-high heat. Add drained beans, **BBQ sauce**, and **1 TBSP water** (**2 TBSP for 4 servings**). Cook, stirring occasionally, until beans are warmed through and saucy, 2-3 minutes.



2 MAKE SPICY MAYO & COLESLAW

- In a small bowl, combine **hot sauce** and **half the mayonnaise**.
- In a medium bowl, combine **coleslaw mix**, **scallions**, **vinegar**, remaining mayonnaise, $\frac{1}{2}$ tsp sugar (1 tsp for 4 servings), and a **pinch of salt**; set aside.



4 ASSEMBLE & SERVE

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 20-30 seconds.
- Place tortillas on a clean work surface. Evenly spread **spicy mayo** on bottom third of tortillas. Top with **BBQ beans** and as much **coleslaw** as you like. Fold up bottom side of each tortilla over filling, then fold over left and right sides toward filling. Roll up tortillas, starting with filled sides, to form **wraps**.
- Divide wraps between plates. Serve with **tortilla chips**, **guacamole**, and any remaining coleslaw on the side.