



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Scallions



1 | 2  
Tex-Mex Paste



½ Cup | 1 Cup  
Mexican Cheese Blend  
Contains: Milk



8.6 oz | 17.2 oz  
Fully Cooked  
Chicken Breasts



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk

# SPICY TEX-MEX CHEESY CHICKEN WRAPS

with Sour Cream & Scallions



✓ **READY, SET,  
LUNCH!**



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

**TOTAL TIME: 15 MIN | CALORIES: 550**



## BUST OUT

- Paper towels
  - Large pan
  - Medium bowl
  - Cooking oil
  - Plastic wrap
- (1 tsp | 1 tsp)

## THAT'S A WRAP

For perfectly rolled wraps, warm the tortillas first to make them more pliable, and don't overstuff! Add just enough filling to easily fold and roll.

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# SPICY TEX-MEX CHEESY CHICKEN WRAPS

with Sour Cream & Scallions

## INSTRUCTIONS

- **Wash and dry produce.**
- Trim and slice **scallions**, separating whites from greens.
- Pat **chicken** dry with paper towels. Thinly slice crosswise.
- In a medium microwave-safe bowl, combine **chicken**, **scallion whites**, and **Tex-Mex paste**; cover with plastic wrap. Microwave until warmed through, 2-3 minutes.
- Place **tortillas** on a clean work surface. Evenly sprinkle **Mexican cheese blend** on the bottom third of each tortilla; top with **chicken mixture**. 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**.
- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium heat. Add **wraps** and cook until cheese melts and tortillas are golden on all sides, 4-6 minutes. **TIP: Depending on the size of your pan, you may need to work in batches, adding a drizzle of oil for each batch.**
- Halve **wraps** on a diagonal; divide between plates. Drizzle with **sour cream** and sprinkle with **scallion greens**. Serve.