



CRUNCHY GARDEN WRAPS

with Spinach Salad & Bang Bang Dressing

INGREDIENTS

2 PERSON | 4 PERSON



1 | 1

Lemon



2 | 4

Scallions



1 | 2

Mini Cucumber



2 TBSP | 4 TBSP

Mayonnaise
Contains: Eggs



1 | 2

Apricot Jam



1 tsp | 2 tsp

Sriracha



4 oz | 8 oz

Coleslaw Mix



2 | 4

Flour Tortillas
Contains: Soy, Wheat



5 oz | 10 oz

Spinach



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 520



BUST OUT

- Small bowl
- Large bowl
- Paper towels
- Olive oil (1 TBSP | 2 TBSP)
- 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!

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INSTRUCTIONS

- **Wash and dry produce.**
- Trim and halve **cucumber** lengthwise; cut into spears. Quarter **lemon**. Thinly slice **scallions**.
- In a small bowl, toss **cucumber** with **juice from one lemon wedge (two lemon wedges for 4 servings)**, **salt**, and **pepper**.
- In a large bowl, combine **mayonnaise**, **jam**, **Sriracha**, **1 TBSP olive oil**, and **juice from one lemon wedge (for 4 servings, use 2 TBSP olive oil and juice from two lemon wedges)**. Season with **salt** and **pepper**.
- To bowl with **dressing**, add **spinach**, **coleslaw mix**, and **scallions**; toss to coat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place **tortillas** on a clean work surface. Place **cucumber** on the bottom two-thirds of each tortilla and top with as much **spinach salad** as you like. Fold up bottom side of each tortilla over filling, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **wraps**.
- Halve **wraps** on a diagonal; divide between plates and serve with any **remaining spinach salad** on the side.