



KIDS' TURKEY CUCUMBER ROLL-UPS

with Carrot Sticks, Dipper Trio & Apple Slices



INGREDIENTS

3 SERVINGS | 6 SERVINGS



6 oz | 12 oz
Carrots



1 | 2
Apple



1 | 2
Mini Cucumber



6 | 12
Flour Tortillas
Contains: Soy, Wheat



1.5 oz | 3 oz
Honey Dijon Dressing
Contains: Eggs



8 oz | 16 oz
Sliced Turkey Breast



4 TBSP | 8 TBSP
Hummus
Contains: Sesame



1.5 oz | 3 oz
Buttermilk Ranch Dressing
Contains: Eggs, Milk



4 TBSP | 8 TBSP
Mayonnaise
Contains: Eggs



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



HELLO

SERVE OR STASH

Prepare a tasty, balanced meal that's ready to eat or pack up in a quick 15 minutes!



PREP: 10 MIN | COOK: 15 MIN | CALORIES: 650



HELLO FRESH



FUTURE FOODIES

Younger kiddos can help wash the veggies—studies show that kids who help make their own food are more likely to eat it!



1 PREP

- Wash and dry produce.
- Trim, peel, and cut **carrots** into sticks (like fries; ours were **3 inches long and 1/8 inch thick**).
- Halve, core, and thinly slice **apple**.
- Trim and halve **cucumber** lengthwise; lay flat and cut into 1/2-inch-thick sticks.



3 SERVE OR STASH LUNCH

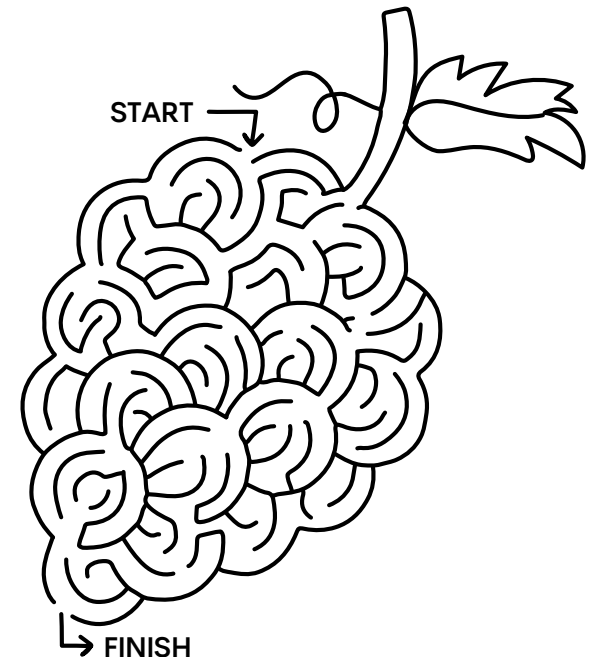
- **To serve:** Serve **turkey roll-ups** with **carrot sticks**, **apple slices**, **hummus**, **ranch dressing**, and **honey Dijon dressing** on the side.
- **To stash:** Refrigerate turkey roll-ups, carrot sticks, apple slices, hummus, ranch dressing, and honey Dijon dressing in separate containers and pack as desired.



2 ASSEMBLE ROLL-UPS

- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds. Lay tortillas on a clean work surface.
- Evenly spread **mayonnaise** over tortillas. Arrange **1-2 turkey slices** in a single layer on each tortilla. (**TIP: We sent more turkey! Use as many or as few slices as you like.**) Top with **cucumber sticks**.
- Roll up tortillas, starting with filled sides, to create **roll-ups**. Halve roll-ups.

A-MAZE-ING GRAPES



BUST OUT

- Peeler
- Paper towels

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