



## 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

# CRUNCHY GARDEN WRAPS

with Spinach Salad & Bang Bang Dressing



✓ 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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## CRUNCHY GARDEN WRAPS

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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.