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HELLO FRESH

HELLO KID APPROVED

Studies show that kids who help prepare their own food are more likely to eat it! Just saying...

SUBSTITUTE TEACHER

So your kiddo doesn't love carrots—leave 'em out, or sub in another fave! This meal is super simple to customize to their liking.

BUST OUT

Peeler

Paper towels

• Small bowl

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- Wash and dry produce.
- Halve cheddar slices. Trim, peel, and cut carrot into sticks (like fries; ours were 3 inches long and ½-inch thick). Thinly slice cucumber into rounds.
- In a small bowl, combine **dried apricots** and **dried cranberries**.



2 WARM

• Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds.



3 ASSEMBLE

- Place tortillas on a clean work surface; spread with as much mayonnaise as you like. Evenly fill bottom two-thirds of each tortilla with cheddar slices and 3-4 turkey slices (we sent more; use as many or as few as you like!).
- Starting from bottom of tortilla, roll tightly into a tube, then trim off curved short edges; discard edges. Repeat with remaining tortilla. Slice each **roll** crosswise into 8-10 pieces.



- To serve: Divide pinwheels between plates with carrot sticks, cuke rounds, dried fruit mix, and tortilla chips on the side.
- **To stash:** Store everything in separate containers in the refrigerator and pack as desired!