



CRANBERRY PECAN CHICKEN LETTUCE WRAPS

with Everything Bagel Seasoning & Crispy Fried Onions

15-MINUTE MEALS

Tasty three-step recipes with minimal prep and cleanup that come together in a flash—save time while eating well!



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CALORIES: 540

BUST OUT 2 PERSON | 4 PERSON

- Paper towels
- Medium bowl

- Black Pepper
- Olive Oil

MORE IS MORE

For **2X protein or veggies**, cook in batches or larger cooking vessels (this may require longer cook times—follow the visual and temperature cues). For **3 servings**, reduce the seasoning (and any other ingredients for the protein) by a quarter if the protein is less than the 4-serving amount. For **6 servings**, simply triple the 2-serving recipe.

For HelloCustom nutritional information, please refer to HelloFresh.com.

1 PREP & START SALAD



1 oz | 2 oz
Dried Cranberries



1 | 2
Fully Cooked
Chicken Breasts



1 oz | 2 oz
Smoky Mustard



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



½ oz | 1 oz
Pecans
Contains: Tree Nuts



1 TBSP | 2 TBSP
Everything Bagel
Seasoning
Contains: Sesame

2 FINISH PREP & SALAD



1 | 2
Baby Lettuce

3 SERVE



1 | 2
Crispy Fried Onions
Contains: Wheat

- **Wash and dry produce.**
- Pat **chicken** dry with paper towels; dice into ½-inch pieces.
- In a medium bowl, combine chicken, **mayonnaise, mustard, cranberries, pecans, half the Everything Bagel Seasoning, a drizzle of olive oil, and pepper.**

- Trim and discard root end from **lettuce**. Set aside 6 large leaves (**12 leaves for 4 servings**).
- Thinly slice remaining lettuce. Add to bowl with **chicken salad**; toss until evenly combined.

- Divide **reserved lettuce leaves** between plates. Fill with **chicken salad**; top with **crispy fried onions** and **remaining Everything Bagel Seasoning**. Serve.

