

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4 Flour Tortillas Contains: Soy, Wheat



2 oz | 4 oz Mixed Greens



½ Cup | 1 Cup Cheddar Cheese Contains: Milk



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



10 oz | 20 oz BBQ Pulled Chicken

BBQ-RANCH PULLED CHICKEN WRAPS

with Mixed Greens & Cheddar Cheese





BUST OUT

- · Paper towels
- · Large bowl

SOME ASSEMBLY REQUIRED

Wait until lunchtime to fill these wraps so that they don't get soggy. When ready to eat, toss the salad with cheese and ranch dressing then roll everything up in warmed tortillas.

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BBQ-RANCH PULLED CHICKEN WRAPS

with Mixed Greens & Cheddar Cheese

INSTRUCTIONS

- · Wash and dry produce.
- Wrap tortillas in damp paper towels and microwave until warm and pliable, 30 seconds.
- In a large bowl, toss mixed greens with cheddar and ranch dressing.
- Place tortillas on a clean work surface. Add salad and chicken* to the bottom half of each tortilla. TIP: Like a hot lunch? Microwave chicken in a microwave-safe bowl for 1-2 minutes, then stir and add to wraps.
- Fold bottom edge of each tortilla over filling, then fold over left and right edges toward the filling. Roll up tortillas, starting with filled sides, to form wraps. TIP: For less mess, place each tortilla on a large piece of aluminum foil before rolling and wrap up with the foil. Simply unwrap as you eat!
- · Halve wraps on a diagonal; divide between plates and serve.

*Chicken is fully cooked when internal temperature reaches 165°.

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