



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Lime



4 oz | 8 oz  
Shredded Red  
Cabbage



9 oz | 18 oz  
Fully Cooked  
Chicken Breasts



1 | 2  
Mini Cucumber



1½ TBSP | 3 TBSP  
Sour Cream  
Contains: Milk



2 TBSP | 4 TBSP  
Smoky Red  
Pepper Crema  
Contains: Milk, Soy



1 tsp | 1 tsp  
Chipotle Powder



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat

## CHIPOTLE CHICKEN WRAPS

with Tangy Cabbage & Smoky Red Pepper Crema



✓ READY, SET,  
LUNCH!



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 470



### BUST OUT

- Medium bowl
- Plastic wrap
- Paper towels
- Large bowl
- Kosher salt
- Black pepper
- Sugar  
(½ tsp | 1 tsp)

### THAT'S A WRAP

For perfectly rolled wraps, warm the tortillas first, to make them more pliable, and don't overstuff! Add just enough filling to easily fold and roll.

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## CHIPOTLE CHICKEN WRAPS

with Tangy Cabbage & Smoky Red Pepper Crema

### INSTRUCTIONS

- **Wash and dry produce.**
- Halve **lime**. In a medium microwave-safe bowl, combine **cabbage**, **1 TBSP water** (2 TBSP for 4 servings), **½ tsp sugar** (1 tsp for 4), **juice from the lime**, and a **pinch of salt**. Cover bowl with plastic wrap and microwave until warmed through, 60-70 seconds; stir to combine. Keep covered until ready to serve.
- Meanwhile, pat **chicken** dry with paper towels; cut into bite-size pieces. Trim and quarter **cucumber** lengthwise; slice into ¼-inch-thick pieces.
- In a large bowl, combine **sour cream**, **red pepper crema**, and **¼ tsp chipotle powder** (½ tsp for 4 servings). Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Taste and season with **salt** and **pepper**.
- Add **chicken** to bowl with **chipotle crema**; stir to coat. Season with **salt** and **pepper** to taste.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Lay tortillas on a clean work surface. Place **chipotle chicken** on the bottom third of each tortilla and top with as much **cabbage** and **cucumber** 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. Serve any **remaining cabbage** and **remaining cucumber** on the side.