



INGREDIENTS

2 PERSON | 4 PERSON



9 oz | 18 oz
Fully Cooked
Chicken Breasts



2 | 4
Flour Tortillas
Contains: Soy, Wheat



1 | 2
Miso Sauce
Concentrate
Contains: Soy



1 oz | 2 oz
Sweet Thai
Chili Sauce
Contains: Soy



4 oz | 8 oz
Shredded
Carrots



1.15 oz | 1.15 oz
Peanut Butter
Contains: Peanuts



6 ml | 12 ml
Ponzu Sauce
Contains: Fish, Soy,
Wheat

MISO CHILI CHICKEN WRAPS

with Shredded Carrots



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MINS | CALORIES: 490



BUST OUT

- Large bowl
- Paper towels
- Plastic wrap
- Kosher salt
- Medium bowl
- Black pepper

THAT'S A WRAP

The keys to rolling perfect wraps? First, warm your tortillas—this makes them more pliable and less likely to tear. Second, don't over-stuff! Adding just enough of the filling allows you to easily fold and roll the tortillas without everything falling out.

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MISO CHILI CHICKEN WRAPS

with Shredded Carrots

INSTRUCTIONS

- Remove **chicken** from packaging; dice into ½-inch pieces. Place chicken in a large microwave-safe bowl. Cover with plastic wrap; microwave until warmed through, 90 seconds.
- In a medium microwave-safe bowl, combine **miso sauce concentrate**, **chili sauce**, **ponzu**, **half the peanut butter** (all for 4 servings), and **1 TBSP hot water** (2 TBSP for 4). Cover with plastic wrap and microwave for 30-40 seconds. Stir and season with a **pinch of salt and pepper**.
- Transfer **miso chili mixture** to bowl with **chicken**. Toss to coat.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place **tortillas** on a clean work surface. Add **miso chili chicken** and **carrots** to the bottom half of each tortilla. 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.