



## INGREDIENTS

2 PERSON | 4 PERSON



2 TBSP | 4 TBSP

Mayonnaise  
Contains: Eggs



1 | 2

Red Pepper  
Jam



5 tsp | 5 tsp

White Wine  
Vinegar



2.5 oz | 5 oz

Spinach



2 | 4

Flour Tortillas  
Contains: Soy, Wheat



2 oz | 4 oz

Prosciutto



½ Cup | 1 Cup

Mozzarella Cheese  
Contains: Milk

# PROSCIUTTO, MOZZ & SPINACH ROLL-UPS

with Red Pepper Mayo



✓ READY, SET,  
**LUNCH!**



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

**TOTAL TIME: 10 MIN | CALORIES: 560**



### BUST OUT

- Small bowl
- K kosher salt
- Medium bowl
- Black pepper
- Olive oil (2 tsp | 2 tsp)

### WRAP RAP

Here's how to keep your wrap in tip-top form: First, don't overstuff! Adding just enough of the filling allows you to easily fold and roll the tortillas. Then, cut the wraps seam-side down; this will help keep the filling on the inside.

### GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

## PROSCIUTTO, MOZZ & SPINACH ROLL-UPS

with Red Pepper Mayo

### INSTRUCTIONS

- **Wash and dry produce.**
- In a small bowl, combine **mayonnaise**, **half the red pepper jam**, and a **capful of vinegar** (two capfuls for 4 servings). Season with **salt and pepper**.
- In a medium bowl (large bowl for 4 servings), combine **remaining red pepper jam**, **half the remaining vinegar** (all for 4), and a **large drizzle of olive oil**. Season with **salt and pepper**. Add **spinach** to bowl with **dressing**; toss to combine. Taste and season with **salt and pepper** if desired.
- Spread **tortillas** with as much **red pepper mayo** as you like. **TIP: If tortillas are rigid or sticking to each other, wrap in a damp paper towel and microwave for 20-30 seconds.**
- Evenly fill the bottom two-thirds of each **tortilla** with **prosciutto**, **mozzarella**, and **half the spinach salad**. Starting from the bottom of the tortilla, roll up tightly, then trim off the curved short edges; discard trim. Slice each **rolled-up tortilla** crosswise into 6-8 pieces.
- Divide **roll-ups**, cut sides down, between plates. (**TIP: Arrange roll-ups right up against each other to prevent unraveling.**) Serve with **remaining spinach salad** on the side.

WK 51-30

30