



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 | 2
Lime



1 TBSP | 1 TBSP
Fajita Spice
Blend



1 | 2
Baby Lettuce



1 | 2
Tomato



3 oz | 6 oz
Queso Blanco
Contains: Milk

QUESO CHICKEN LETTUCE WRAPS

with Tomato & Lime



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 320



BUST OUT

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

MAKING THE CUT

Always seem to squish tomatoes when you're slicing? Switch to a serrated or bread knife! The teeth on the blade will cut through the skin every time.

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QUESO CHICKEN LETTUCE WRAPS

with Tomato & Lime

INSTRUCTIONS

- **Wash and dry produce.**
- Quarter **lime**. Pat **chicken** dry with paper towels; thinly slice crosswise.
- Place chicken in a large microwave-safe bowl. Add **half the Fajita Spice Blend (all for 4 servings)**, a **drizzle of oil**, and **juice from half the lime**; season with **salt and pepper** and toss to evenly coat. Cover with plastic wrap and microwave until chicken is warmed through, 90 seconds.
- Meanwhile, trim and discard root end from **lettuce**; separate leaves. Halve **tomato** lengthwise; thinly slice into half-moons.
- Combine **queso blanco** and **1 TBSP water (2 TBSP for 4 servings)** in a medium microwave-safe bowl. Cover with plastic wrap and microwave until warmed through, 30-45 seconds. Stir until smooth.
- Divide **lettuce** between plates; fill with **tomato** and **chicken**. Drizzle **queso** over top and serve with **remaining lime wedges** on the side.