

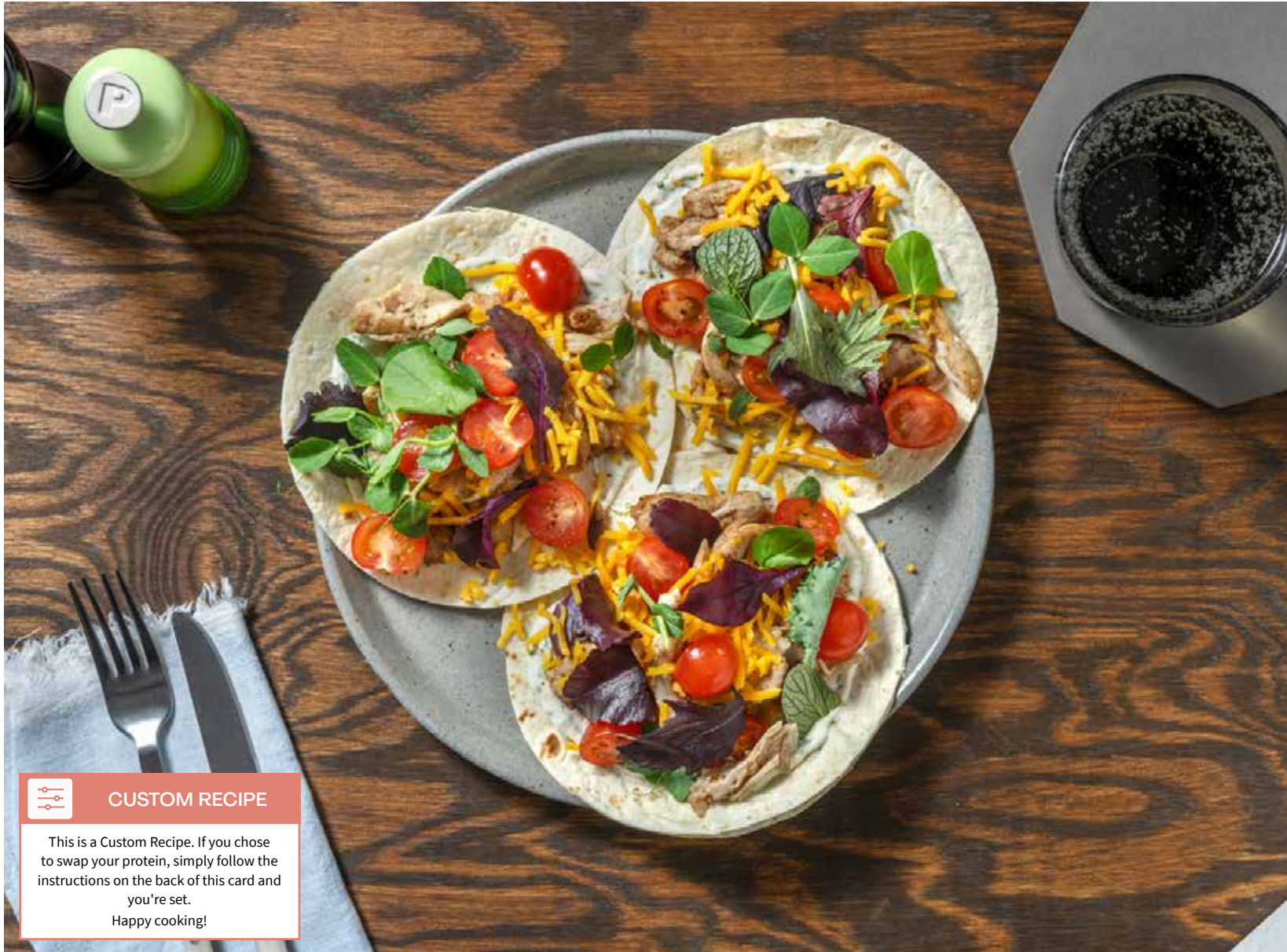


# Mini Chicken Wraps

with DIY Ranch and Cheddar

Quick

25 Minutes



### CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.

Happy cooking!



Chicken Thighs



Chicken Breasts



Baby Tomatoes



Chives



Spring Mix



Cheddar Cheese, shredded



Flour Tortillas, 6-inch



Sour Cream



Mayonnaise



BBQ Seasoning

HELLO RANCH

*This tangy DIY ranch dressing is the perfect condiment in a wrap!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, aluminum foil, small bowl, paper towels

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	4	8
Chicken Breasts ♦	2	4
Baby Tomatoes	113 g	227 g
Chives	7 g	14 g
Spring Mix	56 g	113 g
Cheddar Cheese, shredded	½ cup	1 cup
Flour Tortillas, 6-inch	6	12
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
BBQ Seasoning	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.

♦ Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## 1 Prep

Halve **tomatoes**, then season with **salt** and **pepper**. Thinly slice **chives**.



## 2 Roast chicken

Pat **chicken** dry with paper towels, then cut **each chicken thigh** in half crosswise. Add **chicken, BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer. Roast in the **middle** of the oven until cooked through, 16-18 min. \*\*



## 3 Make DIY ranch

While **chicken** roasts, add **sour cream, mayo, chives** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## CUSTOM RECIPE

If you've opted to get chicken breasts, cut **each breast** into 2-inch pieces, then season and cook them in the same way the recipe instructs you to season and cook the chicken thighs.



## 4 Warm tortillas

Wrap **tortillas** in foil, then place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



## 5 Finish and serve

Using two forks, shred **chicken** into bite-sized pieces. Divide **tortillas** between plates, then spread **some ranch** on **each tortilla**. Top **tortillas** with **chicken, cheddar, tomatoes** and **spring mix**.

## Dinner Solved!