



INGREDIENTS

2 PERSON | 4 PERSON



2 oz | 4 oz
Arugula



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



2 | 4
Flour Tortillas
Contains: Soy, Wheat



2 oz | 4 oz
Prosciutto



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk



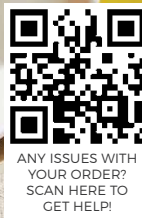
1 | 2
Crispy Fried
Onions
Contains: Wheat

PROSCIUTTO & ITALIAN CHEESE ROLL-UPS

with Arugula, Honey Mustard Dressing & Crispy Fried Onions



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 580



BUST OUT

- Medium bowl

WRAP RAP

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

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PROSCIUTTO & ITALIAN CHEESE ROLL-UPS

with Arugula, Honey Mustard Dressing & Crispy Fried Onions

INSTRUCTIONS

- **Wash and dry produce.**
- In a medium bowl, toss together **arugula** and **dressing**.
- Lay **tortillas** on a clean work surface. (**TIP: For softer tortillas, wrap in damp paper towels and microwave for 30-45 seconds.**) Divide **prosciutto, cheese,** and as much **dressed arugula** as you like between tortillas.
- Starting from the bottom of each **tortilla**, tightly roll into tubes; trim and discard curved edges. Slice each **roll-up** crosswise into 6-8 pieces.
- Let a bit of air out of bag with **crispy fried onions**; lightly crush.
- Divide **roll-ups** between plates, placing cut sides down. (**TIP: Press roll-ups against each other to prevent unrolling.**) Pile any **remaining arugula** on the side. Garnish roll-ups and arugula with **crispy fried onions** and serve.