



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Scallions



1 | 1

Lemon



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 oz | 2 oz
Golden Raisins



4 oz | 8 oz
Shredded Carrots



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1 TBSP | 1 TBSP
Curry Powder



2 | 4
Flour Tortillas
Contains: Soy, Wheat

CURRIED CHICKEN SALAD WRAPS

with Golden Raisins & Shredded Carrots



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 610



BUST OUT

- 2 Medium bowls • Black pepper
- Kosher salt
- Olive oil (1 tsp | 1 tsp)
- Sugar (½ tsp | 1 tsp)

THAT'S A WRAP

For perfectly rolled wraps, warm the tortillas first, to make them more pliable, and don't overstuff! Add just enough filling to easily fold and roll.

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CURRIED CHICKEN SALAD WRAPS

with Golden Raisins & Shredded Carrots

INSTRUCTIONS

- **Wash and dry produce.**
- Trim and thinly slice **scallions**, separating whites from greens. Halve **lemon**. Finely dice **chicken**.
- In a medium bowl, combine **raisins, scallion whites, and juice from half the lemon**.
- In a second medium bowl, toss **carrots** with a **drizzle of olive oil**. Season with **salt and pepper** to taste.
- To bowl with **raisin mixture**, add **sour cream, mayonnaise, 2 tsp curry powder (2½ tsp for 4 servings)**, and **½ tsp sugar (1 tsp for 4)**; stir to combine. Stir in **chicken and scallion greens**. Taste and season with **salt and pepper**. **TIP: Add more curry powder if you like a stronger flavor!**
- Place **tortillas** on a clean work surface. Spread **chicken salad** on the bottom third of each tortilla, leaving a 1-inch border on both sides. Top with as many **shredded carrots** as you like. 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. Serve with any **remaining shredded carrots** on the side.