



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Baby Lettuce



1 | 2

Tomato



1 | 2

Mini Cucumber



1½ oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 | 4
Flour Tortillas
Contains: Soy, Wheat



8 oz | 8 oz
Sliced Turkey
Breast

DELI-STYLE TURKEY WRAPS

with Crunchy Garden Salad & Creamy Honey Dijon



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 520



BUST OUT

- Small bowl
- Large bowl
- Paper towels
- Kosher salt
- Black pepper

THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

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DELI-STYLE TURKEY WRAPS

with Crunchy Garden Salad & Creamy Honey Dijon

INSTRUCTIONS

- **Wash and dry produce.**
- Trim and discard root end from **lettuce**; roughly chop. Halve **tomato** lengthwise; thinly slice into half-moons. Thinly slice **cucumber** into rounds.
- In a small bowl, combine **dressing** and **mayonnaise**.
- Place **lettuce**, **tomato**, and **cucumber** in a large bowl; drizzle with as much **creamy dressing** as you like. Toss to combine and season with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place **tortillas** on a clean work surface. Place **half the salad** on the bottom two-thirds of each tortilla; top with **half the turkey** (**all for 4 servings**). Fold up bottom side of each tortilla over filling, then roll tortillas up tightly, starting with filled sides, to form **wraps**.
- Halve **wraps** on a diagonal and divide between plates. Serve with **remaining salad** on the side.