



VEGAN WHITE BEAN CAESAR WRAPS

with Baby Lettuce Salad & Lemony Dressing

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Cannellini Beans



1 | 2
Tomato



1 | 2
Mini Cucumber



1 | 2
Lemon



1 | 2
Baby Lettuce



2 | 4
Flour Tortillas
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Vegan Mayonnaise



1 tsp | 2 tsp
Garlic Powder



1 tsp | 2 tsp
Hot Sauce



2 tsp | 2 tsp
Dijon Mustard



2 TBSP | 2 TBSP
Soy Sauce
Contains: Soy, Wheat



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

2 PERSON | 4 PERSON

If you chose to modify your meal, follow the HelloCustom instructions on the flip side of this card.



10 oz | 20 oz
Chicken Cutlets

Calories: 960

PREP: 5 MIN | COOK: 15 MIN | CALORIES: 780



HELLO

WHITE BEAN CAESAR

Get ready for a plant-powered spin on this beloved salad.

THAT'S A WRAP

For a perfect wrap, you'll warm your tortillas to make them more pliable. Pro tip: Don't overstuff—½ cup of filling is just right.

BUST OUT

- Strainer
- 2 Small bowls
- Large bowl
- Whisk
- Paper towels
- Large pan
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 2 TBSP)
- Cooking oil (1 tsp | 1 tsp)

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1 PREP

- Wash and dry produce.
- Drain and rinse **beans**. Halve **tomato**; thinly slice into half-moons. Slice **cucumber** into rounds. Quarter **lemon**. Trim and discard root end from **lettuce**; separate leaves. Reserve a few whole leaves for wraps; chop remaining lettuce into bite-size pieces.



3 MAKE DRESSINGS

- In a small bowl, combine **mayonnaise**, **garlic powder**, **hot sauce**, **half the mustard**, **½ tsp soy sauce**, and **juice from half the lemon** (for 4 servings, use all the mustard, 3 tsp soy sauce, and juice from whole lemon). Season generously with **pepper**. **TIP: If dressing seems too thick, add water 1 tsp at a time until mixture reaches a drizzling consistency.**
- In a separate small bowl, whisk together **1 TBSP olive oil** (2 TBSP for 4), **juice from remaining lemon wedges**, **salt**, and **pepper**.



2 MAKE FILLING & WARM TORTILLAS

- In a large bowl, combine **beans**, **tomato**, and **cucumber**; season generously with **salt** and **pepper**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Pat **chicken*** dry with paper towels; season with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken; cook until browned and cooked through, 3-5 minutes per side. Transfer to a cutting board.



4 FINISH & SERVE

- Place **tortillas** on a clean work surface. Spread tortillas with **half the Caesar dressing**. Place **filling** on the bottom third of each tortilla. Top with **lettuce leaves** and drizzle with as much remaining Caesar dressing 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**. Wipe out bowl.
- In bowl used for filling, toss **chopped lettuce** with **lemony dressing** and **almonds**.
- Halve wraps on a diagonal; divide between plates. Serve with **salad** on the side.

- Slice **chicken** crosswise; add to **tortillas** along with **filling**.

*Chicken is fully cooked when internal temperature reaches 165°.