

# **INGREDIENTS**

2 PERSON | 4 PERSON



Cannellini Beans



Tomato



Baby Lettuce



Flour Tortillas Contains: Soy, Wheat

Mini Cucumber



1 | 2 Lemon

4 TBSP | 8 TBSP Vegan Mayonnaise

2 tsp | 2 tsp

Dijon Mustard



1 tsp 2 tsp 1 tsp | 2 tsp Garlic Powder Hot Sauce



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.

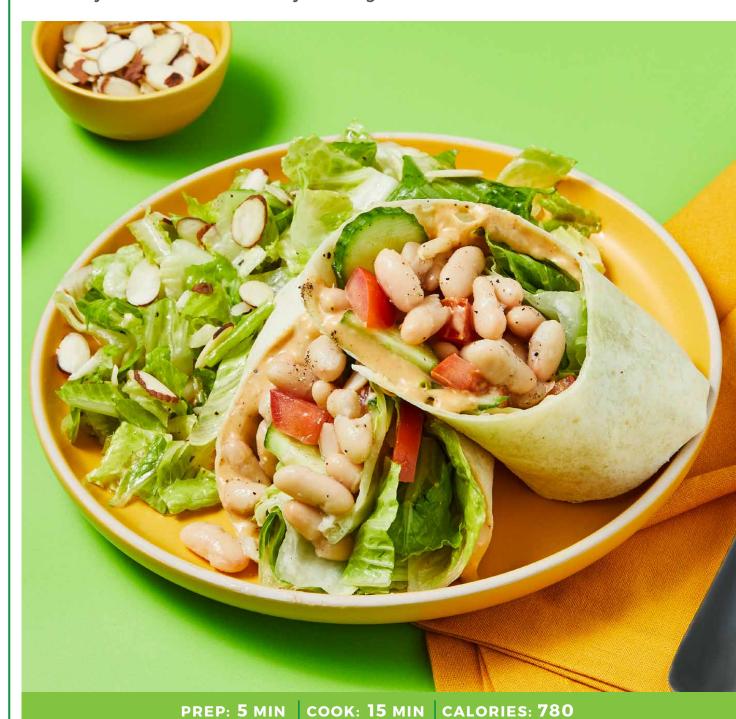


10 oz | 20 oz S Chicken Cutlets



# **VEGAN WHITE BEAN CAESAR WRAPS**

with Baby Lettuce Salad & Lemony Dressing





## 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 halfmoons. Slice **cucumber** into rounds. Ouarter **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, 11/2 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 mediumhigh 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.
- lalve wraps on a diagonal; divide between plates. Serve vith **salad** on the side.

  Slice **chicken** crosswise; add to **tortillas** along with **filling**. • Halve wraps on a diagonal; divide between plates. Serve with salad on the side.

