

INGREDIENTS

3 SERVINGS | 6 SERVINGS







1 | 2 Mini Cucumber



2 Slices | 4 Slices Gouda Cheese Contains: Milk



1 oz | 2 oz Dried Apricots



1 oz | 2 oz Dried Cranberries



2 | 4 Flour Tortillas Contains: Soy, Wheat



2 TBSP | 4 TBSI Mayonnaise Contains: Eggs



8 oz | 16 oz Sliced Turkey Breast

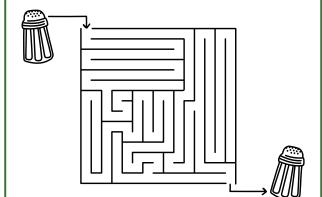


1.5 oz | 3 oz Blue Corn Tortilla Chips Contains: Sesame



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

HELP REUNITE SALT & PEPPER!



KIDS' TURKEY GOUDA PINWHEELS

with Carrot Sticks, Cuke Rounds, Dried Fruit & Tortilla Chips



PREP: 5 MIN COOK: 10 MIN CALORIES: 510

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HELLO

KID APPROVED

Studies show that kids who help prepare their own food are more likely to eat it! Just saying...

SUBSTITUTE TEACHER

So your kiddo doesn't love carrots-leave 'em out, or sub in another fave! This meal is super simple to customize to their liking.



- Peeler
- Paper towels
- Small bowl

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- · Wash and dry produce.
- Halve **gouda slices**. Trim, peel, and cut **carrot** into sticks (like fries; ours were 3 inches long and 1/3 inch thick). Thinly slice **cucumber** into rounds.
- In a small bowl, combine dried apricots and dried cranberries



• Wrap tortillas in damp paper towels; microwave until warm and pliable, 30 seconds.



- Place tortillas on a clean work surface; spread with as much mayonnaise as you like. Evenly fill bottom twothirds of each tortilla with **gouda slices** and **3-4 turkey** slices (we sent more; use as many or as few as you like!).
- Starting from bottom of tortilla, roll tightly into a tube, then trim off curved short edges; discard edges. Repeat with remaining tortilla. Slice each roll crosswise into 8-10 pieces.



- To serve: Divide pinwheels between plates with carrot sticks, cuke rounds, dried fruit mix, and tortilla chips on the side.
- To stash: Store everything in separate containers in the refrigerator and pack as desired!