

INGREDIENTS

3 PERSON | 6 PERSON



3 oz | 6 oz Carrot





Mini Cucumber



Flour Tortillas Contains: Soy, Wheat



Honey Dijon Dressing Contains: Eggs



8 oz | 16 oz Sliced Turkey Breast



3⁄4 Cup | 11⁄2 Cups Hummus Contains: Sesame





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

HELLO

SERVE OR STASH

Prepare a tasty, balanced meal that's ready to eat or pack up in a quick 15 minutes!







FUTURE FOODIES

Younger kiddos can help wash the veggies–studies show that kids who help make their own food are more likely to eat it!

BUST OUT

Peeler

Paper towels

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1 PREP

- · Wash and dry produce.
- Trim, peel, and cut carrot into sticks (like fries; ours were 3 inches long and 1/3 inch thick).
- Halve, core, and thinly slice apple.
- Trim and halve **cucumber** lengthwise; lay flat and cut into ½-inch-thick sticks.



3 SERVE OR STASH LUNCH

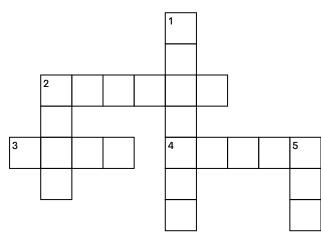
- To serve: Serve turkey roll-ups with carrot sticks, apple slices, and hummus on the side.
- To stash: Refrigerate turkey roll-ups, carrot sticks, apple slices, and hummus in separate containers and pack as desired.



2 ASSEMBLE ROLL-UPS

- Wrap tortillas in damp paper towels; microwave until warm and pliable, 30 seconds. Lay tortillas on a clean work surface.
- Evenly spread **dressing** on tortillas. Arrange **1-2 turkey** slices in a single layer on each tortilla. (TIP: We sent more turkey! Use as many or as few slices as you like.) Top with cucumber sticks.
- Roll up tortillas, starting with filled sides, to create roll-ups. Halve roll-ups.

CROSSWORD PUZZLE



CLUES

DOWN:

1. GREEN FRUIT WITH PIT



ACROSS:







