



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



**8.6 oz | 17.2 oz**  
Fully Cooked  
Chicken Breasts



**1 | 2**  
Tomato



**1 | 2**  
Long Green  
Pepper



**1 | 2**  
Baby Lettuce



**1.5 oz | 3 oz**  
Greek Vinaigrette  
Contains: Eggs, Milk



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**1 tsp | 2 tsp**  
Garlic Powder



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk

# GREEK CHICKEN SALAD LETTUCE WRAPS

with Tomato & Parmesan



**✓** READY, SET,  
**LUNCH!**



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

**TOTAL TIME: 10 MIN | CALORIES: 490**



### BUST OUT

- Paper towels
- Kosher salt
- Large bowl
- Black pepper
- Olive oil (1 **tsp** | 2 **tsp**)

### MAKE AHEAD

Prep the salad in advance, packing the lettuce leaves separately, and you'll be the envy of the crew come lunchtime. Simply pull out your (refrigerated) salad and crisp lettuce leaves, scoop it, wrap it, and enjoy!

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# GREEK CHICKEN SALAD LETTUCE WRAPS

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### INSTRUCTIONS

- **Wash and dry produce.**
- Pat **chicken** dry with paper towels; dice into ½-inch pieces. Dice **tomato** into ½-inch pieces. Core, deseed, and dice **green pepper** into ¼-inch pieces. Trim and discard root end from **lettuce**; separate leaves.
- In a large bowl, combine **vinaigrette**, **mayonnaise**, **garlic powder**, and a **drizzle of olive oil** (large drizzle for 4 servings). Season with **salt** and **pepper**.
- Add **chicken**, **tomato**, and **green pepper** to bowl with **dressing**; toss to coat. Taste and season with **salt** and **pepper**.
- Divide **lettuce leaves** between plates and fill with **chicken salad**. Sprinkle with **Parmesan** and serve.