

### **INGREDIENTS**

3 PERSON | 6 PERSON



Carrots



Flour Tortillas Contains: Soy, Wheat



4 TBSP | 8 TBSP Hummus Contains: Sesame



Apple

1.5 oz | 3 oz Honey Dijon

Dressing

**Contains: Eggs** 



Mini Cucumber



8 oz | 16 oz Sliced Turkey Breast



1.5 oz | 3 oz Buttermilk Ranch Dressing Contains: Eggs, Milk



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs



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

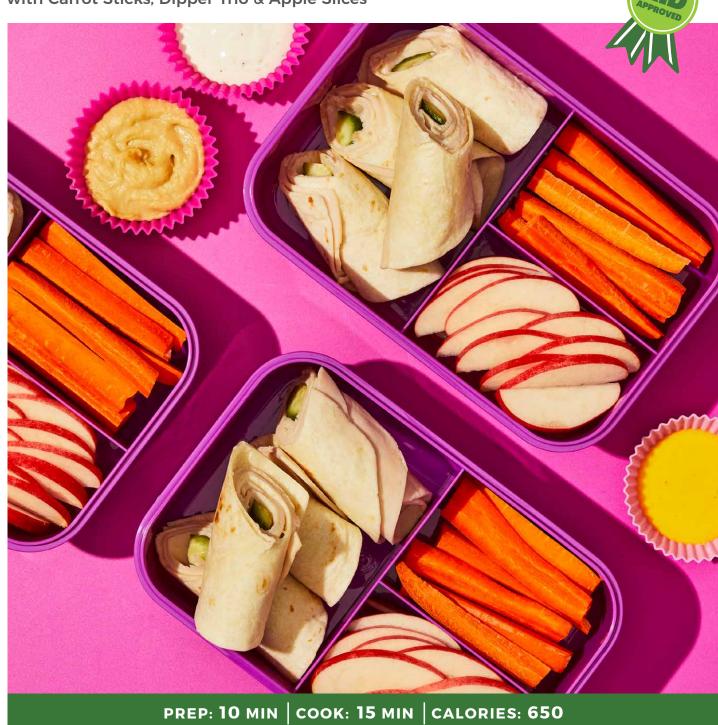
# HELLO

## **SERVE OR STASH**

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

# KIDS' TURKEY CUCUMBER ROLL-UPS

with Carrot Sticks, Dipper Trio & Apple Slices





# **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!



Peeler

Paper towels

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#### 1 PREP

- · Wash and dry produce.
- Trim, peel, and cut carrots 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, hummus, ranch dressing, and honey mustard on the side.
- To stash: Refrigerate turkey roll-ups, carrot sticks, apple slices, hummus, ranch dressing, and honey mustard 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 **mayonnaise** over 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.

#### **FIND THE HIDDEN OBJECTS**

