



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



3 oz | 6 oz
Honey Dijon
Dressing
Contains: Eggs



2 oz | 4 oz
Mixed Greens



1 oz | 2 oz
Dried Cranberries



2 | 4
Flour Tortillas
Contains: Soy, Wheat

HONEY MUSTARD CHICKEN SALAD WRAPS

with Almonds & Dried Cranberries



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 640



BUST OUT

- Large bowl
- Paper towels
- Kosher salt
- Black pepper

THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

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HONEY MUSTARD CHICKEN SALAD WRAPS

with Almonds & Dried Cranberries

INSTRUCTIONS

- **Wash and dry produce.**
- Cut **chicken** into ½-inch pieces. Season with **salt** and **pepper**.
- In a large bowl, toss **chicken, mixed greens, almonds, and cranberries** with **dressing**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place **tortillas** on a clean work surface. Place **chicken salad** on the bottom third of each tortilla. 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**. **TIP: For less mess, place each tortilla on a large piece of foil or parchment paper before rolling, then wrap up (and unwrap as you eat!).**
- Halve **wraps** on a diagonal; divide between plates and serve.