



# KIDS' CHEESY PEPPERONI ROLL-UPS

with Ranch Dipper, Apple, Cucumber, & Dried Fruit Mix



## INGREDIENTS

3 SERVINGS | 6 SERVINGS



1 | 2  
Apple



1 | 2  
Mini Cucumber



1 oz | 2 oz  
Dried Apricots



1 oz | 2 oz  
Dried Cranberries



2 | 4  
Flour Tortillas  
Contains: Soy, Wheat



½ Cup | 1 Cup  
Mozzarella Cheese  
Contains: Milk



3.5 oz | 7 oz  
Pepperoni



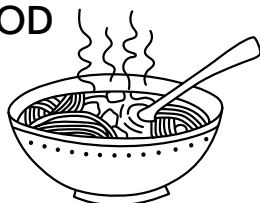
4.5 oz | 9 oz  
Buttermilk Ranch  
Dressing  
Contains: Eggs, Milk



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

## UNSCRAMBLE THE TYPE OF SOUP

KCNIHCE ONELOD



PREP: 5 MIN | COOK: 15 MIN | CALORIES: 680



# HELLO FRESH



## HELLO LUNCH BUNCH

Pack cooled roll-ups, fruit, and veggies in those lucky lunch boxes—they're all yummy at room temperature!

## FUTURE FOODIES

Kiddos can wash fruit and veggies or set out the chips in a bowl. Studies show that kids who help prepare their food are more likely to eat it!



## BUST OUT

- Small bowl
- Large pan
- Paper towels
- Cooking oil (2 tsp | 2 tsp)

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### 1 PREP

- Wash and dry produce.
- Halve, core, and thinly slice **apple**. Trim and thinly slice **cucumber** into rounds.
- In a small bowl, combine **dried apricots** and **dried cranberries**.



### 3 COOK ROLL-UPS

- Heat a **large drizzle of oil** in a large, preferably nonstick, pan over medium-high heat.
- Add **roll-ups**, seam sides down, to hot pan. Cook until lightly browned, 1-2 minutes per side.



### 2 ASSEMBLE ROLL-UPS

- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place tortillas on a clean work surface. Evenly sprinkle bottom two-thirds of each tortilla with **mozzarella**, then top with as much **pepperoni** as you like.
- Roll up tortillas, starting with filled sides, to create **roll-ups** (they'll be open at the ends).



### 4 SERVE OR STASH LUNCH

- **To serve:** Trim off curved short edges from **roll-ups**; discard edges. Slice each roll-up crosswise into 8-10 pieces. Divide between plates; serve **ranch dipper**, **apple slices**, **cucumber rounds**, and **dried fruit mix** on the side.
- **To stash:** Let roll-ups cool completely, then slice each roll-up crosswise into 8-10 pieces. Refrigerate everything in separate airtight containers and pack as desired!