

INGREDIENTS 3 SERVINGS | 6 SERVINGS 1 2 2 4 2 4 Mini Cucumbers Tomato Pitas Contains: Sesame. Wheat 1 2 34 Cup 11/2 Cups 1 2 Orange Belgian Waffle Hummus **Contains: Sesame** Contains: Eggs, Milk Wheat 3 6 Cheddar Cheese Snack Slices **Contains: Milk**



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

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HELLO

SNACK BOARD

Kids choose from a variety of wholesome tidbits that are perfect for growing palates.

KIDS' HUMMUS & PITA CHIP SNACK BOARD

with Cheddar, Cucumbers, Tomato, Orange & Waffle Sticks



PREP: 10 MIN | COOK: 15 MIN | CALORIES: 570

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FUTURE FOODIES

HELLO FRESH

Younger kiddos can help wash the fruits and veggies—a great way to get them involved in preparing their own food!

BUST OUT

- Baking sheet
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

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1 MAKE PITA CHIPS

- Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry produce.
- Cut each pita into eight triangles.
- Toss pita triangles on a baking sheet with a large drizzle of olive oil, salt, and pepper. Bake on middle rack until lightly browned and slightly toasted, 6-10 minutes.
- Remove sheet from oven and set aside to cool. TIP: Pita chips will crisp up as they cool.



2 PREP

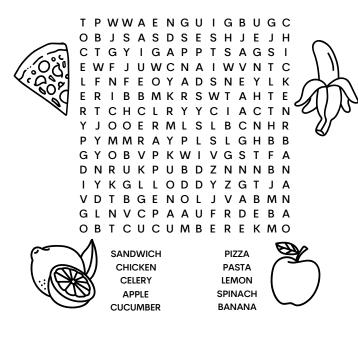
- Thinly slice cucumbers into rounds.
- Halve tomato lengthwise, then lay flat and thinly slice into half-moons.
- Halve orange; slice into ½-inch-thick half-moons.
- Cut waffle into 1-inch strips.



3 SERVE OR STASH LUNCH

- To serve: Divide hummus, pita chips, cucumber rounds, tomato slices, orange wedges, and cheddar between plates. Serve waffle sticks on the side.
- **To stash:** Refrigerate hummus, pita chips, cucumber rounds, tomato slices, orange wedges, cheddar, and waffle sticks in airtight containers and pack as desired!

WORD SEARCH



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