



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Pitas

Contains: Sesame,  
Wheat



½ Cup | 1 Cup  
Mozzarella Cheese

Contains: Milk



1 tsp | 1 tsp  
Dried Oregano



1 | 2  
Tomato



1 | 2  
Green Olives



¼ oz | ½ oz  
Dill



2 oz | 4 oz  
Arugula



½ Cup | 1 Cup  
Feta Cheese

Contains: Milk



5 tsp | 10 tsp  
Balsamic Glaze

# GREEK ARUGULA & FETA SALAD PITA WRAPS

with Mozzarella, Tomato, Dill & Olives



✓ READY, SET,  
LUNCH!



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

TOTAL TIME: 15 MIN | CALORIES: 510

## BUST OUT

- Large pan
- Large bowl
- Kosher salt
- Black pepper
- Cooking oil  
(1 tsp | 1 tsp)
- Olive oil  
(1 tsp | 1 tsp)

## THAT'S A WRAP

For the perfect wrap, don't overstuff! Enjoy the remaining salad alongside.

## MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

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# GREEK ARUGULA & FETA SALAD PITA WRAPS

with Mozzarella, Tomato, Dill & Olives

## INSTRUCTIONS

- Lay out **pitas** on a flat work surface. Top with **mozzarella** and **half the oregano** (all for 4 servings).
- Heat a **drizzle of oil** in a large pan over medium heat. Add **pitas** (**cheese sides up**) and cook, covered, until bottoms are crispy and cheese melts, 3-4 minutes. (*Depending on the size of your pan, you may need to work in batches.*)
- While pitas cook, **wash and dry produce**. Roughly chop **olives**. Roughly chop **dill**. Halve **tomato** lengthwise; thinly slice into half-moons. Season with **salt and pepper**.
- In a large bowl, toss **arugula, feta**, and as many **olives** and as much **dill** as you like with a **drizzle of olive oil**, a **pinch of salt, pepper**, and **balsamic glaze** to taste (*we started with half, then added a bit more*).
- Once **cheesy pitas** are done cooking, divide between plates. Top with as many **tomato rounds** and as much **salad** as you like.
- Fold **pita wraps** in half. Serve with any **remaining tomato rounds** and any **remaining salad** on the side.