

INGREDIENTS

3 SERVINGS | 6 SERVINGS



Apple

Mini Cucumber



Dried Apricots



1 oz | 2 oz **Dried Cranberries**



Flour Tortillas Contains: Soy, Wheat



1/2 Cup | 1 Cup Mozzarella Cheese Contains: Milk



3.5 oz | 7 oz Pepperoni



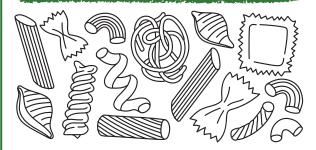
4.5 oz | 9 oz Buttermilk Ranch Dressing Contains: Eggs, Milk

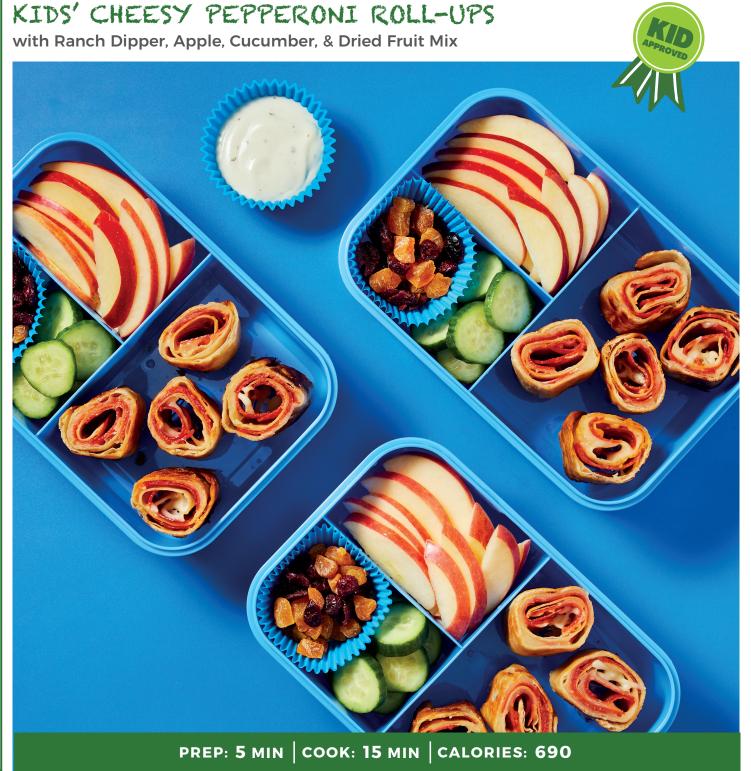




ANY ISSUES WITH YOUR ORDER?

FIND THE MATCH









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 dried fruit mix 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)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh



(646) 846-3663 HelloFresh.com



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.



- 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).



- 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.



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!

WK 24-29