



## INGREDIENTS

2 PERSON | 4 PERSON



**8.6 oz | 17.2 oz**  
Fully Cooked  
Chicken Breasts



**1 | 2**  
Tomato



**1 | 2**  
Long Green  
Pepper



**1 | 2**  
Baby Lettuce



**1.5 oz | 3 oz**  
Greek Vinaigrette  
Contains: Eggs, Milk



**2 TBSP | 4 TBSP**  
Mayonnaise  
Contains: Eggs



**1 tsp | 2 tsp**  
Garlic Powder



**1 tsp | 1 tsp**  
Dried Oregano



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk

# GREEK CHICKEN SALAD LETTUCE WRAPS

with Tomato & Parmesan



✓ **READY, SET,  
LUNCH!**



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

**TOTAL TIME: 10 MIN | CALORIES: 490**

## BUST OUT

- Paper towels
- Kosher salt
- Large bowl
- Black pepper
- Olive oil (1 tsp | 2 tsp)

## MAKE AHEAD

Prep the salad in advance, packing the lettuce leaves separately, and you'll be the envy of the crew come lunchtime. Simply pull out your (refrigerated) salad and crisp lettuce leaves, scoop it, wrap it, and enjoy!

## 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.*

## GET SOCIAL

Share your **#HelloFreshPics**  
with us **@HelloFresh**  
(646) 846-3663 | **HelloFresh.com**

# GREEK CHICKEN SALAD LETTUCE WRAPS

with Tomato & Parmesan

## INSTRUCTIONS

- **Wash and dry produce.**
- Pat **chicken** dry with paper towels; dice into ½-inch pieces. Dice **tomato** into ½-inch pieces. Core, deseed, and dice **green pepper** into ¼-inch pieces. Trim and discard root end from **lettuce**; separate leaves.
- In a large bowl, combine **vinaigrette**, **mayonnaise**, **garlic powder**, ½ tsp **oregano** (all for 4 servings), and a **drizzle of olive oil** (large drizzle for 4). Season with **salt and pepper**.
- Add **chicken**, **tomato**, and **green pepper** to bowl with **dressing**; toss to coat. Taste and season with **salt and pepper**.
- Divide **lettuce leaves** between plates and fill with **chicken salad**. Sprinkle with **Parmesan** and serve.