



INGREDIENTS

2 PERSON | 4 PERSON



2 tsp | 4 tsp
Honey



1 | 2
Kidney Beans



1 | 2
Lime



1 | 2
Baby Lettuce



1 | 2
Tex-Mex Paste



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



2 | 4
Flour Tortillas
Contains: Soy, Wheat



4 TBSP | 8 TBSP
Guacamole



½ Cup | 1 Cup
Mexican Cheese Blend
Contains: Milk



1.5 oz | 3 oz
Blue Corn Tortilla Chips
Contains: Sesame

TEX-MEX BEAN WRAPS

with Guacamole, Wedge Salad & Chile-Lime Dressing



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 1070

BUST OUT

- Strainer
- Paper towels
- Medium bowl
- Cooking oil
(2 tsp | 2 tsp)
- Small bowl
- Olive oil
- Whisk
(2 TBSP | 4 TBSP)

THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

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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INSTRUCTIONS

- Bring **honey** to room temperature. (TIP: Place packet in a bowl of warm water if crystallized.) Wash and dry produce. Drain and rinse **beans**. Quarter **lime**. Gently crush **tortilla chips** in the bag. Trim and discard root end from **lettuce**; quarter lengthwise.
- In a medium microwave-safe bowl, combine **¾ of the Tex-Mex paste** (you'll use the rest in the next step) with a **large drizzle of oil**. Stir in **beans**. Microwave for 1 minute; stir in **juice from one lime wedge** (two wedges for 4 servings). Set aside.
- In a small bowl, whisk together **mayonnaise**, **honey**, **remaining Tex-Mex paste**, **juice from half the lime**, and **2 TBSP olive oil** (4 TBSP for 4 servings). TIP: **Tex-Mex paste is slightly spicy—if heat-sensitive, use less.**
- Wrap **tortillas** in damp paper towels; microwave until warm and pliable, 30 seconds. Place tortillas on a clean work surface; spread **guacamole** across the bottom third of each tortilla. Top with **Tex-Mex beans**; sprinkle with **half the Mexican cheese blend** and **half the tortilla chips**. Place 1-2 **lettuce leaves** on chips (you'll use the rest for salad).
- Fold bottom side of each **tortilla** up over **filling**, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **wraps**.
- Halve **wraps** on a diagonal. Divide wraps and **remaining lettuce** between plates. Drizzle **chile-lime dressing** over lettuce; sprinkle with **remaining Mexican cheese blend** and **remaining tortilla chips**. Serve with any **remaining lime wedges** on the side.