



INGREDIENTS

3 SERVINGS | 6 SERVINGS



Carrots



Flour Tortillas Contains: Soy, Wheat



4 TBSP | 8 TBSP Hummus Contains: Sesame



Apple

1.5 oz | 3 oz

Honey Dijon

Dressing

Contains: Eggs



Mini Cucumber



8 oz | 16 oz Sliced Turkey Breast



1.5 oz | 3 oz Buttermilk Ranch Dressing Contains: Eggs, Milk



4 TBSP | 8 TBSP Mayonnaise Contains: Eggs









PREP: 10 MIN COOK: 15 MIN CALORIES: 650



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER

HELLO

SERVE OR STASH

Prepare a tasty, balanced meal that's ready to eat or pack up in a quick 15 minutes!







- Wash and dry produce.
- Trim, peel, and cut **carrots** into sticks (like fries; ours were 3 inches long and ½ inch thick).
- Halve, core, and thinly slice apple.
- Trim and halve cucumber lengthwise; lay flat and cut into ½-inch-thick sticks.



- To serve: Serve turkey roll-ups with carrot sticks, apple slices, hummus, ranch dressing, and honey Dijon dressing on the side.
- **To stash:** Refrigerate turkey roll-ups, carrot sticks, apple slices, hummus, ranch dressing, and honey Dijon dressing in separate containers and pack as desired.



2 ASSEMBLE ROLL-UPS

- Wrap tortillas in damp paper towels; microwave until warm and pliable, 30 seconds. Lay tortillas on a clean work surface.
- Evenly spread mayonnaise over tortillas. Arrange
 1-2 turkey slices in a single layer on each tortilla. (TIP: We sent more turkey! Use as many or as few slices as you like.) Top with cucumber sticks.
- Roll up tortillas, starting with filled sides, to create roll-ups. Halve roll-ups.

MATCH THE RHYMES		
	PEAR	DIME
	GRAPE	PLEASE
(A) (B) (B) (B) (B) (B) (B) (B) (B) (B) (B	BERRY	TAPE
	LIME	FERRY
000	CHEESE	CARE