



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Baby Lettuce



8.6 oz | 17.2 oz  
Fully Cooked  
Chicken Breasts



1 | 2  
Croutons  
Contains: Milk, Wheat



1.5 oz | 3 oz  
Caesar Dressing  
Contains: Eggs,  
Fish, Milk



2 TBSP | 4 TBSP  
Mayonnaise  
Contains: Eggs



1 tsp | 2 tsp  
Garlic Powder



3 TBSP | 6 TBSP  
Parmesan Cheese  
Contains: Milk

# CREAMY CHICKEN CAESAR LETTUCE WRAPS

with Parmesan & Croutons



✓ READY, SET,  
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 460

## BUST OUT

- Paper towels
- Kosher salt
- Large bowl
- Black pepper

## 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 make sure you have plenty of napkins!

## 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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# CREAMY CHICKEN CAESAR LETTUCE WRAPS

with Parmesan & Croutons

## INSTRUCTIONS

- **Wash and dry produce.** Trim and discard root end from **lettuce**; separate leaves. Roughly chop small center leaves. Pat **chicken** dry with paper towels; dice into ½-inch pieces. Lightly crush **croutons** in their bag using the bottom of a mug or heavy-bottomed pan.
- In a large bowl, combine **dressing, mayonnaise, and garlic powder**. Season with **salt and pepper**.
- Stir **chopped lettuce, chicken, and half the Parmesan** into bowl with **creamy dressing**; toss to coat. Taste and season with **salt and pepper**.
- Divide **lettuce leaves** between plates; fill with **chicken salad**. Top with **croutons and remaining Parmesan**. Serve.

WK 26-31