



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



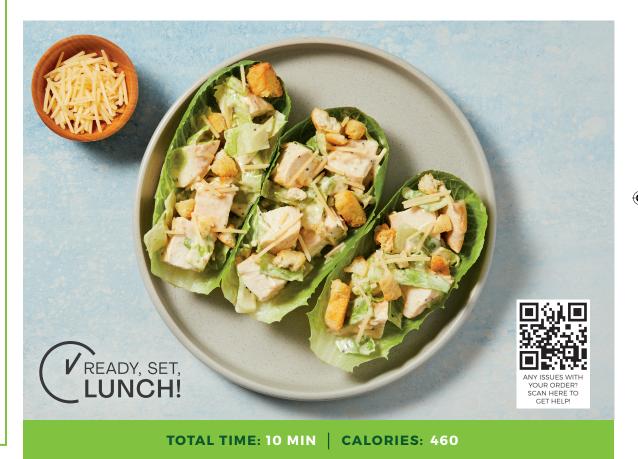
1tsp 2 tsp Garlic Powder



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk

CREAMY CHICKEN CAESAR LETTUCE WRAPS

with Parmesan & Croutons







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.

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