

INGREDIENTS

2 PERSON | 4 PERSON





2 | 4 Scallions 8.6 oz | 17.2 oz Fully Cooked Chicken Breasts



1 | 2 Tex-Mex Paste 1



2 | 4 Flour Tortillas Contains: Soy, Wheat



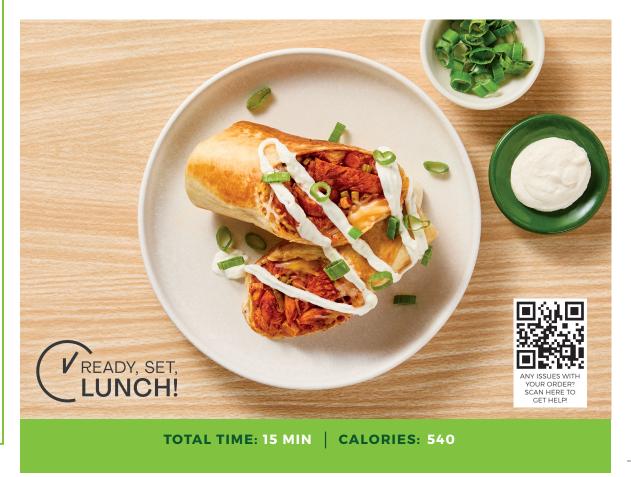
½ Cup 1 Cup
Mexican Cheese
Blend
Contains: Milk



1½ TBSP 3 TBSP Sour Cream Contains: Milk

SPICY TEX-MEX CHEESY CHICKEN WRAPS

with Sour Cream & Scallions



BUST OUT

- Paper towels
 Plastic wrap
- Medium bowl
 Large pan
- · Cooking oil (1 tsp | 1 tsp)

THAT'S A WRAP

For perfectly rolled wraps, warm the tortillas first to make them more pliable, and 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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SPICY TEX-MEX CHEESY CHICKEN WRAPS

with Sour Cream & Scallions

INSTRUCTIONS

- · Wash and dry produce.
- · Trim and slice scallions, separating whites from greens.
- · Pat chicken dry with paper towels. Thinly slice crosswise.
- In a medium microwave-safe bowl, combine chicken, scallion whites, and Tex-Mex paste; cover with plastic wrap. Microwave until warmed through, 2-3 minutes.
- Place tortillas on a clean work surface. Evenly sprinkle Mexican cheese blend on the bottom third of each tortilla; top with chicken mixture.
 Fold up bottom side of each tortilla over filling, then fold over left and right sides toward filling. Roll up tortillas, starting with filled sides, to form wraps.
- Heat a drizzle of oil in a large, preferably nonstick, pan over medium heat. Add wraps and cook until cheese melts and tortillas are golden on all sides, 4-6 minutes. TIP: Depending on the size of your pan, you may need to work in batches, adding a drizzle of oil for each batch.
- Halve wraps on a diagonal; divide between plates. Drizzle with sour cream and sprinkle with scallion greens. Serve.

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31