



SPICY TEX-MEX CHEESY CHICKEN WRAPS

with Sour Cream & Scallions

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



8.6 oz | 17.2 oz
Fully Cooked
Chicken Breasts



1 | 2
Tex-Mex Paste



2 | 4
Flour Tortillas
Contains: Soy, Wheat



½ Cup | 1 Cup
Mexican Cheese
Blend
Contains: Milk



1½ TBSP | 3 TBSP
Sour Cream
Contains: Milk



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 15 MIN | CALORIES: 540

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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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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