



**HELLO  
FRESH**

## 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?  
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(646) 846-3663.

**TOTAL TIME: 10 MIN | CALORIES: 460**



## BUST OUT

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

## 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.