



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Baby Lettuce



9 oz | 18 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!

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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.