



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4
Scallions



1 | 1
Lemon



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



2 tsp | 4 tsp
Honey



2 g | 4 g
Truffle Zest



2 | 4
Flour Tortillas
Contains: Soy, Wheat



2 oz | 4 oz
Arugula



2 oz | 4 oz
Prosciutto

CREAMY TRUFFLE HONEY PROSCIUTTO WRAPS

with Arugula & Lemon



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 430



BUST OUT

- Small bowl
- Whisk
- Paper towels
- Olive oil (1 tsp | 1 tsp)
- Large bowl
- Kosher salt
- Black pepper

BEST OF THE ZEST

Got any truffle zest left over? Lucky you! Try stirring it into mayo for another decadent sandwich spread or sprinkling it over popcorn for a luxurious upgrade.

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CREAMY TRUFFLE HONEY PROSCIUTTO WRAPS

with Arugula & Lemon

INSTRUCTIONS

- Place sealed **cream cheese packets** and **honey packets** in a cup of warm water to bring to room temperature. **Wash and dry produce.**
- Trim and thinly slice **scallion greens** (*save whites for another use*). Halve **lemon**.
- In a small bowl, whisk together **cream cheese, honey, scallion greens,** and as much **truffle zest** as you like (*we used three-quarters of a packet; 1½ packets for 4 servings*). Set aside until ready to use.
- Wrap **tortillas** in damp paper towels and microwave until soft and pliable, 20-30 seconds.
- In a large bowl, combine **arugula, juice from half the lemon** (*juice from whole lemon for 4 servings*), a **drizzle of olive oil**, and a **pinch of salt and pepper**. Toss to coat.
- Place **tortillas** on a clean work surface. Spread a layer of **creamy truffle honey** on each tortilla. Fill the bottom two-thirds of each tortilla with **prosciutto** and **arugula salad**. Fold up bottom side of each tortilla over filling, then fold over left and right sides toward the filling. Roll up tortillas, starting with filled sides, to form **wraps**.
- Halve **wraps** on a diagonal; divide between plates and serve.