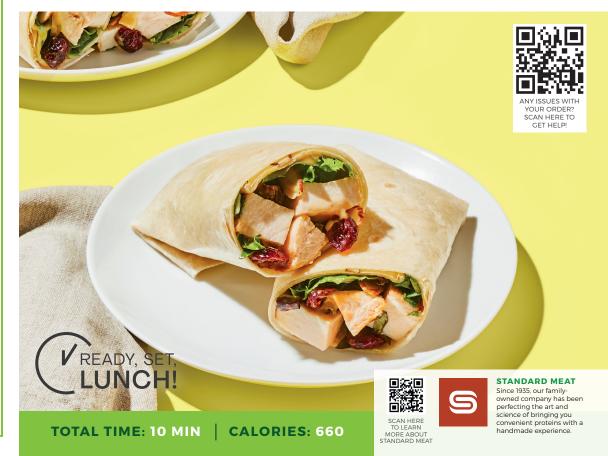


HONEY MUSTARD CHICKEN SALAD WRAPS

with Almonds & Dried Cranberries





BUST OUT

Large bowl
Paper towels

THAT'S A WRAP

The keys to rolling a perfect wrap? First, warm your tortillas to make them more pliable. Second, don't overstuff! Add just enough filling to easily fold and roll.

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INSTRUCTIONS

- Cut chicken into 1/2-inch pieces.
- In a large bowl, toss **chicken**, **mixed greens**, **almonds**, and **cranberries** with **dressing**.
- Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.
- Place **tortillas** on a clean work surface. Place **chicken salad** on the bottom third of each tortilla. 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**. TIP: For less mess, place each tortilla on a large piece of foil before rolling, then wrap up with foil. Simply unwrap as you eat!
- · Halve wraps on a diagonal; divide between plates and serve.

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