



# SHEET PAN CURRY CAULIFLOWER WRAPS

with Potato Wedges & Curry Aioli

SHEET PAN

## INGREDIENTS

2 PERSON | 4 PERSON



12 oz | 24 oz  
Yukon Gold Potatoes\*



10 oz | 20 oz  
Cauliflower Florets



1 Clove | 2 Cloves  
Garlic



1 | 1  
Lemon



1 TBSP | 1 TBSP  
Fry Seasoning



1 tsp | 1 tsp  
Cumin



1 tsp | 1 tsp  
Paprika



6 TBSP | 12 TBSP  
Mayonnaise  
Contains: Eggs, Soy



2 tsp | 4 tsp  
Honey



1 TBSP | 1 TBSP  
Curry Powder



4 oz | 8 oz  
Shredded Red Cabbage



1 oz | 2 oz  
Golden Raisins



2 | 4  
Flour Tortillas  
Contains: Wheat

\*The ingredient you received may be a different color.

HELLO

## CURRY AIOLI

A mix of mayonnaise, garlic, honey, and curry powder makes for one dynamic potato dipper.



PREP: 5 MIN | COOK: 30 MIN | CALORIES: 890



### RAISIN THE BAR

In step 1, we instruct you to mix and microwave your raisins with lemon juice. Why? Not only does this plump up the dried raisins, but also imparts a deliciously tangy flavor in a snap. Try the technique again for adding to salads!

### BUST OUT

- 2 Small bowls
- Large bowl
- Baking sheet
- Whisk
- Kosher salt
- Black pepper
- Cooking oil (4 tsp | 4 tsp)

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### 1 PREP

- Preheat oven to 450 degrees. **Wash and dry produce.**
- Cut **potatoes** into ½-inch-thick wedges. Cut **cauliflower florets** into bite-size pieces if necessary. Peel and mince **garlic**.
- Halve **lemon**; squeeze **juice** into a small microwave-safe bowl. Add **raisins** to bowl with lemon juice; microwave 15-20 seconds.



### 3 MIX AIOLI & CABBAGE

- Meanwhile, wipe out bowl used for potatoes and cauliflower. Whisk together **mayonnaise, garlic, honey, half the curry powder (all for 4 servings), and a big pinch of salt**. Reserve ¼ of the **curry aioli** in a second small bowl for serving.
- Add **cabbage** to large bowl with remaining aioli. Stir to combine.
- Add **raisins** along with **1 tsp lemon juice (2 tsp for 4)** to bowl with cabbage; discard remaining lemon juice.



### 2 ROAST VEGGIES

- In a large bowl, toss **potatoes** with a **large drizzle of oil, half the Fry Seasoning (all for 4 servings), salt, and pepper**. Spread out in an even layer on one side of a baking sheet.
- In bowl used for potatoes, toss **cauliflower** with a **large drizzle of oil, half the cumin (all for 4), half the paprika (all for 4), and a big pinch of salt**. Add to empty side of same sheet.
- Roast until potatoes and cauliflower are tender and crispy, 20-25 minutes. Transfer to a plate.



### 4 ASSEMBLE & SERVE

- Place **tortillas** on a clean work surface. Add **cauliflower and cabbage** in a line to 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 create **wraps**. Place wraps seam sides down on baking sheet used for veggies.
- Bake until tortillas are toasted, 5 minutes.
- Halve wraps on a diagonal; divide between plates along with **potato wedges**. Serve with **reserved curry aioli** on the side for dipping.

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