



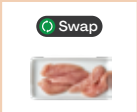
Grilled Honey Turkey Wraps

with Sweet Potato Wedges

Grill

Spicy

30 Minutes



Chicken Breast
Tenders +
310 g | 620 g

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Turkey Breast
Portions
340 g | 680 g



Hot Sauce
2 tbsp | 4 tbsp



Honey
1 | 2



Baby Spinach
28 g | 56 g



Flour Tortillas
6 | 12



Sweet Potato
2 | 4



Southwest Spice
Blend
1 tbsp | 2 tbsp



Cheddar Cheese,
shredded
¼ cup | ½ cup



Mini Cucumber
1 | 2



Ranch Dressing
2 tbsp | 4 tbsp



White Wine
Vinegar
2 tbsp | 4 tbsp

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Pepper, salt, sugar, oil

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, 2 medium bowls, paper towels, small pot

1



Roast sweet potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry produce. Lightly oil the grill.
- Preheat the grill over medium heat (approx. 400°F).

• Heat Guide for Step 6:

- Mild: 1 tsp (2 tsp)
- Medium: 2 tsp (4 tsp)
- Spicy: 1 tbsp (2 tbsp)
- Extra-spicy: 2 tbsp (4 tbsp)

- Cut **sweet potatoes** into ½-inch wedges.
- Add **sweet potatoes**, **half the Southwest Spice Blend** and **1 tbsp oil** to an unlined baking sheet. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat.
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 22-24 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)

4



Grill turkey

- Add **turkey** to the grill.
- Close lid and grill, flipping once, until **turkey** is grill-marked and cooked through, 4-6 min per side.**

2



Prep

🔄 Swap | Chicken Breast Tenders

- Meanwhile, cut **cucumber** into ¼-inch rounds.
- Pat **turkey** dry with paper towels, then, if applicable, cut so you have **2 (4) equal pieces** on a separate cutting board.
- Add **turkey**, **½ tbsp (1 tbsp) oil** and **remaining Southwest Spice Blend** to a large bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.

5



Warm tortillas

- Meanwhile, wrap **tortillas** in foil.
- Place **tortilla packet** on the grill next to **turkey**.
- Close lid and grill, flipping once, until warmed through, 5-6 min.
- Remove **tortilla packet** from the grill and set aside.

3



Pickle cucumbers

- Add **cucumbers**, **vinegar**, **2 tbsp (4 tbsp) water** and **2 tsp (4 tsp) sugar** to a small pot. Season with **salt**.
- Bring to a simmer over medium-high heat. Simmer, stirring often, until **sugar** dissolves, 1-2 min.
- Remove the pot from heat. Transfer **cucumbers**, including **liquid**, to a medium bowl.
- Place in the fridge to cool.

6



Finish and serve

- Thinly slice **turkey**.
- Stir together **honey** and **hot sauce** in another medium bowl. Add turkey, then toss to coat. (NOTE: Reference heat guide.)
- Divide **sweet potato wedges** and **tortillas** between plates. Top **tortillas** with baby **spinach**, **turkey**, **pickled cucumbers** and **cheese**.
- Drizzle **half the ranch dressing** over **wraps**.
- Serve **remaining ranch dressing** alongside for dipping.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

2 | Prep

🔄 Swap | Chicken Breast Tenders

If you've opted to get **chicken breast tenders**, cook them in the same way the recipe instructs you to cook the **turkey**, skipping the instruction to cut them in 2 pieces.**

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

** Cook to a minimum internal temperature of 74°C/165°F, as size may vary.