



SuperQuick Euro-Inspired Beef Wraps

with Creamy Feta Sauce and Sweet Pepper Spread

15-Minute Meal

15 Minutes

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)



 Chorizo Sausage, uncased 250 g 500 g	 Beyond Meat® 2 4
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 Ground Beef 250 g 500 g	 Flatbread 2 4
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 Spring Mix 56 g 113 g	 Tomato 1 2
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 Feta Cheese, crumbled ¼ cup ½ cup	 Roasted Pepper Pesto ¼ cup ½ cup
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 Mayonnaise 2 tbsp 4 tbsp	 Sour Cream 1 2
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 Smoked Paprika-Garlic Blend 6 g 12 g	 Red Wine Vinegar 1 tbsp 2 tbsp
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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.*

Ingredient quantities **56 g** | **113 g**
2-serving | 4-serving

Pantry items | Sugar, salt, oil, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, small bowl

1



Prep and make sauces

- Before starting, wash and dry all produce.
- Cut **tomato** into ¼-inch pieces.
- To a small bowl, add **feta**, **sour cream** and **mayo**. Season with **salt** and **pepper**, then stir to combine.
- To a large bowl, add **half the vinegar** (use all for 4 servings), **¼ tsp** (½ tsp) **sugar** and **½ tbsp** (1 tbsp) **oil**. Season with **salt** and **pepper**, then stir to combine. (This is your dressing!)

2



Cook beef

- [Swap](#) | **Chorizo Sausage, uncased**
- [Swap](#) | **Beyond Meat®**
- Heat a large non-stick pan over high.
- When hot, add **beef** and **Smoked Paprika-Garlic Blend** to the dry pan.
- Cook for 4-5 min, breaking up **beef** into smaller pieces, until no pink remains.**
- Add **half the roasted pepper pesto**. Season with **salt** and **pepper**, then stir to combine.

3



Warm flatbreads and make salad

- Wrap **flatbreads** in paper towels.
- Microwave until **flatbreads** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm flatbreads!)
- To the large bowl with **dressing**, add **spring mix** and **tomatoes**. Toss to combine.

4



Assemble and serve

- Divide **flatbreads** between plates.
- Spread **feta sauce** over one half of each **flatbread**.
- Top with **beef mixture**.
- Top **beef** with **some salad**.
- Spoon **remaining roasted pepper pesto** over top. Fold **flatbreads** in half over **filling**.
- Serve **any remaining salad** on the side.

Measurements within steps **1 tbsp** (2 tbsp) **oil**
2-serving 4-serving Ingredient

For 6 servings

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

2 | Cook chorizo

[Swap](#) | **Chorizo Sausage, uncased**

If you've opted to get **chorizo**, add **1 tbsp** (2 tbsp) **oil** to the pan, then add **chorizo** and **Smoked Paprika-Garlic Blend**. Cook **chorizo** in the same way the recipe instructs you to cook the **beef****.

2 | Cook Beyond Meat®

[Swap](#) | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook for 5-6 min, in the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy.**

** Cook to a minimum internal temperature of 165°F.