



Buffalo Chicken Wraps

with Potato Wedges and Dill-Garlic Cream

Spicy

30 Minutes



Chicken Tenders



Hot Sauce



Cornstarch



Russet Potato



Flour Tortillas, 6-inch



Baby Spinach



Roma Tomato



Ranch Dressing



Dill-Garlic Spice Blend



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HELLO BUFFALO SAUCE

This classic chicken wing sauce mixes hot sauce with butter!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Heat Guide for Step 3:

- Mild: 1 tbsp
- Medium: 2 tbsp
- Spicy: 3 tbsp
- Extra-spicy: 4 tbsp

Bust out

Baking sheet, medium bowl, measuring spoons, aluminum foil, parchment paper, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
Hot Sauce 🌶️	2 tbsp	4 tbsp
Cornstarch	1 tbsp	2 tbsp
Russet Potato	460 g	920 g
Flour Tortillas, 6-inch	6	12
Baby Spinach	28 g	56 g
Roma Tomato	80 g	160 g
Ranch Dressing	4 tbsp	8 tbsp
Dill-Garlic Spice Blend	1 tsp	2 tsp
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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

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

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.

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Prep and roast potato wedges

- Cut **tomato** into ¼-inch pieces.
- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.)
- Roast in the **middle** of the oven, flipping halfway through, until tender and golden-brown, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Warm tortillas

- Wrap **tortillas** in foil and place in the **top** of the oven until warm, 4-5 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Prep chicken

- Meanwhile, combine **cornstarch** and **Dill-Garlic Spice Blend** in a medium bowl.
- Pat **chicken** dry with paper towels, then cut in half crosswise.
- Add **chicken** to **cornstarch mixture**, then toss to coat.



Cook chicken

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook, turning occasionally, until golden-brown and cooked through, 5-6 min. **
- Remove the pan from heat. Add **1 tbsp butter** (dbl for 4 ppl) and **2 tbsp hot sauce**, then stir to coat. (**NOTE:** Reference heat guide.)



Finish and serve

- Divide **tortillas** and **potato wedges** between plates.
- Top **tortillas** with **spinach**, then **tomatoes** and **chicken**. Spoon **any remaining sauce** from the pan over top.
- Drizzle **some ranch** over **chicken**.
- Serve **any remaining ranch** on the side for dipping.

Dinner Solved!