



Grilled Hot Honey Chicken Wraps with Spiced Wedges

Grill

Spicy

35 Minutes



Chicken Breasts



Hot Sauce



Honey



Spring Mix



Flour Tortillas



Russet Potato



Southwest Spice Blend



Cheddar Cheese, shredded



Mini Cucumber



Ranch Dressing



Roma Tomato



White Wine Vinegar

HELLO HOT SAUCE

This low calorie condiment is the perfect way to kick your meal up a notch!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill.
- While potatoes wedges roast, preheat the grill to 400°F over medium heat.

Bust out

Baking sheet, 2 medium bowls, measuring spoons, aluminum foil, large bowl, small pot, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts ♦	2	4
Hot Sauce 🍷	2 tbsp	4 tbsp
Honey	1 tbsp	2 tbsp
Spring Mix	28 g	56 g
Flour Tortillas	6	12
Russet Potato	460 g	920 g
Southwest Spice Blend	1 tbsp	2 tbsp
Cheddar Cheese, shredded	¼ cup	½ cup
Mini Cucumber	66 g	132 g
Ranch Dressing	2 tbsp	4 tbsp
Roma Tomato	80 g	160 g
White Wine Vinegar	2 tbsp	4 tbsp
Sugar*	2 tsp	4 tsp
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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Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **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, 25-28 min. (**NOTE:** For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



Grill chicken

- Add **chicken** to the grill.
- Close lid and grill, flipping once, until **chicken** is cooked through, 6-8 min per side.**



Prep

- Meanwhile, **cucumber** into ¼-inch rounds.
- Cut **tomato** into ¼-inch pieces.
- Pat **chicken** dry with paper towels. Add **chicken**, **½ tbsp oil** (dbl for 4 ppl) and **remaining Southwest Spice Blend** to a large bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.



Warm tortillas

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



Pickle cucumbers

- Add **cucumbers**, **vinegar**, **2 tbsp water** and **2 tsp sugar** (dbl both for 4 ppl) 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.



Finish and serve

- Thinly slice **chicken**.
- Stir together **honey** and **hot sauce** in another medium bowl. Add **chicken**, then toss to coat.
- Divide **potato wedges** and **tortillas** between plates. Top **tortillas** with **spring mix**, **chicken**, **pickled cucumbers**, **tomatoes** and **cheese**.
- Drizzle **half the ranch dressing** over **wraps**.
- Serve **remaining ranch dressing** alongside for dipping.

Dinner Solved!