

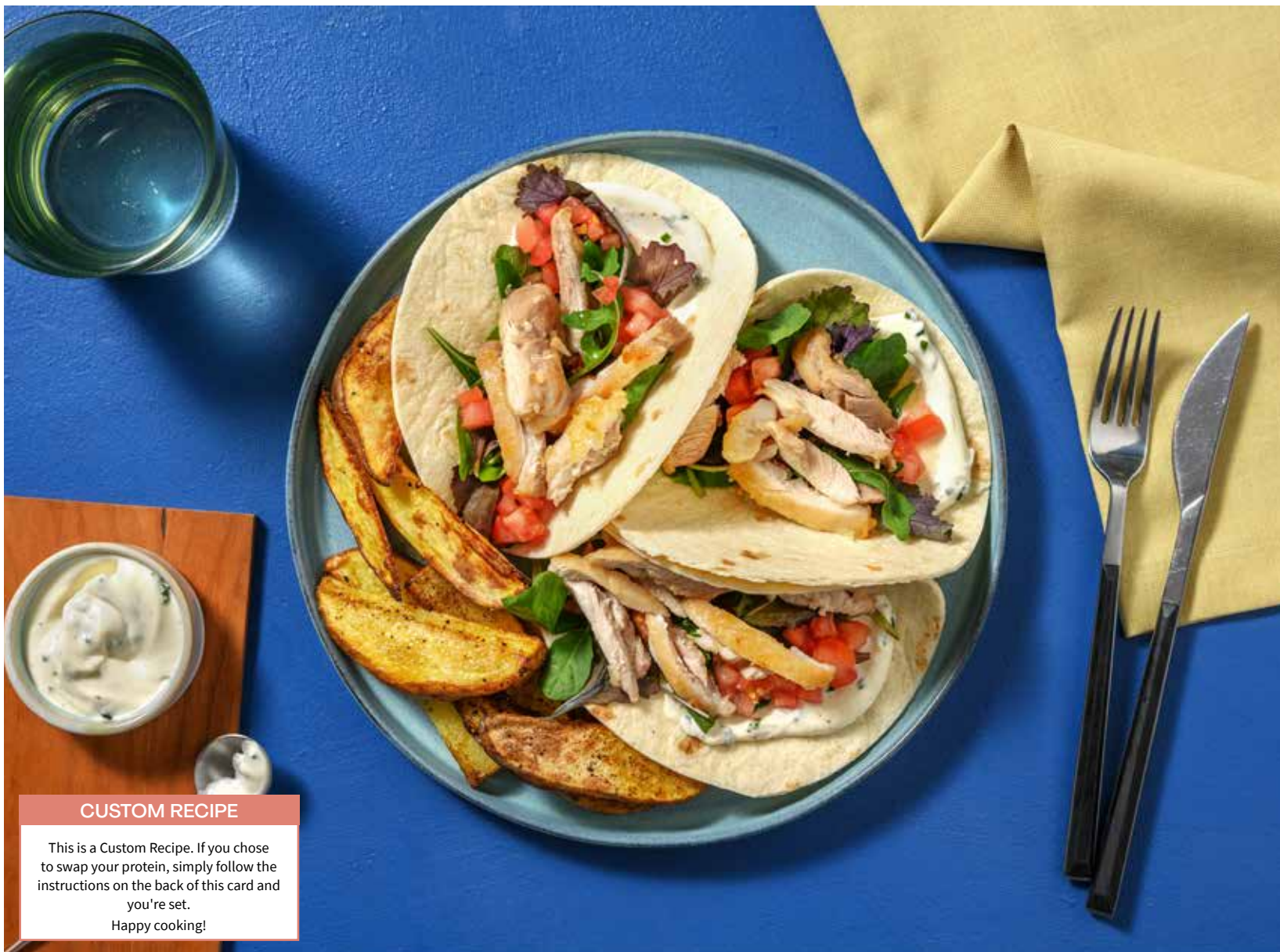


# Honey-Garlic Chicken Wraps

with Potato Wedges and Ranch

Family Friendly

30 Minutes



## CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!



Chicken Thighs



Chicken Breasts



All-Purpose Flour



Garlic Salt



Honey-Garlic Sauce



Flour Tortillas



Spring Mix



Roma Tomato



Russet Potato



BBQ Seasoning



Ranch Dressing



Chives

HELLO GARLIC SALT

Garlic adds a zesty punch to simple salt!

## Start here

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

## Bust out

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

## Ingredients

	2 Person	4 Person
Chicken Thighs ♦	280 g	560 g
Chicken Breasts ♦	2	4
All-Purpose Flour	2 tbsp	4 tbsp
Garlic Salt	½ tsp	1 tsp
Honey-Garlic Sauce	4 tbsp	8 tbsp
Flour Tortillas	6	12
Spring Mix	28 g	56 g
Roma Tomato	80 g	160 g
Russet Potato	460 g	920 g
BBQ Seasoning	1 tbsp	2 tbsp
Ranch Dressing	4 tbsp	8 tbsp
Chives	7 g	7 g
Unsalted Butter*	2 tbsp	4 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.*

## Contact

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## Roast potato wedges

- Cut **potatoes** into ½-inch wedges.
- Add **potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **BBQ Seasoning**, **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.)

4



## Warm tortillas

- Wrap **tortillas** in foil, then 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!)

2



## Prep

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Thinly slice **chives**.
- Stir together **chives**, **ranch dressing** and **⅓ tsp pepper** in a small bowl. Set aside.
- Combine **flour** and **half the garlic salt** (use all for 4 ppl) in a medium bowl.
- Pat **chicken** dry with paper towels.
- Add **chicken** to **flour mixture**, then toss to coat.

If you've opted to get **chicken breasts**, carefully slice into the centre of **each chicken breast**, parallel to the cutting board, leaving ½-inch intact on the other end. Open up **chicken** like a book, then prepare and cook it in the same way the recipe instructs you to prepare and cook the **chicken thighs**.

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## Make honey-garlic sauce

- Meanwhile, heat the same pan (from step 3) over medium-low.
- When hot, add **2 tbsp butter** (dbl for 4 ppl), then swirl the pan until melted.
- Remove the pan from heat, then add **honey-garlic sauce**. Stir until combined.

3



## Cook chicken

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **chicken**. Cook until golden-brown and cooked through, 5-7 min per side. \*\*
- Transfer **chicken** to a plate, then cover to keep warm.
- Carefully wipe the pan clean.

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## Finish and serve

- Thinly slice **chicken**, then add to the pan with **honey-garlic sauce**. Toss to coat.
- Divide **tortillas** and **potato wedges** between plates. Top **tortillas** with **half the ranch**, **spring mix**, **tomatoes**, then **chicken**.
- Spoon **any remaining honey-garlic sauce** from the pan over top.
- Serve **remaining ranch** on the side for dipping.