



Italian Chicken Wraps

with Creamy Pesto Salad

20-MIN



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Chicken Tenders



Spring Mix



Roma Tomato



Flour Tortillas 6-inch



Mozzarella Cheese, shredded



Mayonnaise



Basil Pesto



White Wine Vinegar

HELLO ON THE GO?!

These Italian pesto chicken wraps are perfect for wrapping up to take on a picnic!

START HERE

- Before starting, preheat your broiler to high.
- Wash and dry all produce.

Bust Out

Baking Sheet, Large Bowl, Aluminum Foil, Paper Towels, Whisk, Medium Bowl, Measuring Spoons

Ingredients

	2 Person	4 Person
Chicken Tenders	340 g	680 g
Spring Mix	56 g	113 g
Roma Tomato	160 g	320 g
Flour Tortillas 6-inch	6	12
Mozzarella Cheese, shredded	½ cup	1 cup
Mayonnaise	2 tbsp	4 tbsp
Basil Pesto	¼ cup	½ cup
White Wine Vinegar	1 tbsp	2 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

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

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen 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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1. BROIL CHICKEN

Pat **chicken** dry with paper towels. Arrange on a foil-lined baking sheet. Toss with **1 tbsp oil** (dbl for 4 ppl), then season with **salt** and **pepper**. Broil, in the **middle** of the oven, until **chicken** is cooked through, 8-10 min.**



2. PREP

While the **chicken** broils, cut the **tomatoes** into ½-inch pieces. Whisk together the **mayo**, **vinegar**, **¼ tsp sugar** (dbl for 4 ppl) and **half the pesto** in a medium bowl. Season with **salt** and **pepper**. Set aside.



3. FINISH CHICKEN

Once the **chicken** is cooked through, transfer to a large bowl. Toss with the **remaining pesto** and **mozzarella cheese**. Cover to keep warm.



4. MAKE SALAD

Add the **tomatoes** and **spring mix** to the medium bowl with the **creamy pesto dressing**. Toss to combine. Season with **salt** and **pepper**.



5. ASSEMBLE WRAPS

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (You can skip this step if you don't want to warm the tortillas!) Divide the **chicken mixture** between **tortillas**. Top with **half the salad**.



6. FINISH AND SERVE

Divide the **cheesy chicken wraps** between plates. Serve the **remaining creamy pesto salad** on the side.

Dinner Solved!