



Mini Chicken Caesar Wraps with Spiced Potato Rounds

Spicy 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 Breasts



Chicken Thighs



Montreal Steak Spice



Flour Tortillas



Caesar Dressing



Parmesan Cheese, grated



Russet Potato



Baby Spinach



Roma Tomato

HELLO MONTREAL STEAK SPICE
The perfect blend of spices for potatoes!

Start here

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

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp

Bust out

2 Baking sheets, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts *	2	4
Chicken Thighs *	280 g	560 g
Montreal Steak Spice 🍷	1 tbsp	2 tbsp
Flour Tortillas	6	12
Caesar Dressing	4 tbsp	8 tbsp
Parmesan Cheese, grated	¼ cup	½ cup
Russet Potato	460 g	920 g
Baby Spinach	56 g	113 g
Roma Tomato	80 g	160 g
Oil*		
Salt*		

* 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 rounds

- Cut **potatoes** into ¼-inch rounds.
- 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 **salt** and **2 tsp Montreal Steak Spice** (dbl for 4 ppl), then toss to coat.
- Roast in the **bottom** of the oven, flipping halfway through, until tender and golden, 18-20 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Warm tortillas

- Wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Cook chicken

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **½ tsp Montreal Steak Spice**. (**NOTE:** Reference heat guide.)
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden-brown, 2-3 min per side.
- Transfer **chicken** to an unlined baking sheet. Bake in the **top** of the oven until **chicken** is cooked through, 10-12 min.**

If you've opted to get **chicken thighs**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken breasts**.



Make salad

- Add **spinach**, **tomatoes**, **half the remaining Parmesan** and **2 tbsp dressing** (dbl for 4 ppl) to a large bowl. Toss to combine.



Prep and make dressing

- Meanwhile, cut **tomato** into ¼-inch pieces.
- Combine **Caesar dressing**, **½ tbsp water** (dbl for 4 ppl) and **half the Parmesan** in a small bowl.



Finish and serve

- Thinly slice **chicken**.
- Divide **salad** between **tortillas**, then top with **chicken**. Sprinkle with **remaining Parmesan**.
- Serve **potato rounds** on the side with **remaining dressing** alongside for dipping.

Dinner Solved!