



Mini Chicken Wraps

with DIY Ranch and Cheddar

Quick

25 Minutes



Chicken Thighs/Leg



Baby Tomatoes



Chives



Spring Mix



Cheddar Cheese, shredded



Flour Tortillas, 6-inch



Sour Cream



Mayonnaise



BBQ Seasoning

HELLO RANCH

This tangy DIY Ranch dressing is the perfect condiment in a wrap!

Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

Bust Out

Baking sheet, measuring spoons, aluminum foil, small bowl, paper towels

Ingredients

	2 Person	4 Person
Chicken Thighs/Leg ♦	310 g***	620 g***
Baby Tomatoes	113 g	227 g
Chives	7 g	14 g
Spring Mix	56 g	113 g
Cheddar Cheese, shredded	½ cup	1 cup
Flour Tortillas, 6-inch	6	12
Sour Cream	3 tbsp	6 tbsp
Mayonnaise	2 tbsp	4 tbsp
BBQ Seasoning	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.

*** Minimum weight on chicken

♦ 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 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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Prep

Halve **tomatoes**, then season with **salt** and **pepper**. Thinly slice **chives**.



Cook chicken

Pat **chicken** dry with paper towels, then cut into 3-inch pieces on a separate cutting board. Add **chicken**, **BBQ Seasoning** and **1 tbsp oil** (dbl for 4 ppl) to a baking sheet. Season with **salt** and **pepper**, then toss to coat and arrange in a single layer. Roast, in the **middle** of the oven, until cooked through, 16-18 min.**



Make DIY ranch

While **chicken** roasts, add **sour cream**, **mayo**, **chives** and **¼ tsp sugar** (dbl for 4 ppl) to a small bowl. Season with **salt** and **pepper**, then stir to combine.



Warm tortillas

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



Finish and serve

Using two forks, shred **chicken** into bite-sized pieces. Divide **tortillas** between plates, then spread some **ranch** on each tortilla. Top **tortillas** with **chicken**, **cheddar**, **tomatoes** and **spring mix**.

Dinner Solved!