



Grilled Honey Turkey Wraps

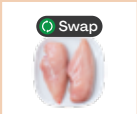
with Potato Wedges

Family Friendly

Grill

Spicy

25-35 Minutes



Chicken Breasts 2 | 4

Customized Protein + Add Swap or *2 Double

If you chose to alter your protein, simply follow the icons and specific instructions on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca



Turkey Breast Portions 340 g | 680 g



Hot Sauce 2 tbsp | 4 tbsp



Honey 1 | 2



Baby Spinach 28 g | 56 g



Flour Tortillas 6 | 12



Russet Potato 2 | 4



Southwest Spice Blend 1 tbsp | 2 tbsp



Cheddar Cheese, shredded 1/4 cup | 1/2 cup



Mini Cucumber 1 | 2



Ranch Dressing 2 tbsp | 4 tbsp



White Wine Vinegar 2 tbsp | 4 tbsp

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.

Pantry items | Pepper, salt, sugar, oil

Cooking utensils | Aluminum foil, baking sheet, large bowl, measuring spoons, 2 medium bowls, paper towels, small pot

1



Roast potato wedges

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Lightly oil the grill. Preheat the grill to 400°F over medium heat.
- **Heat Guide for Step 6:**
 - Mild: ½ tbsp (1 tbsp)
 - Medium: 1 tbsp (2 tbsp)
 - Spicy: 2 tbsp (4 tbsp)

- 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.)

4



Grill turkey

- Add **turkey** to the grill.
- Close lid and grill, flipping once, until **turkey** is grill-marked and cooked through, 4-6 min per side.**

2



Prep

Swap | **Chicken Breasts**

- Meanwhile, cut **cucumber** into ¼-inch rounds.
- Pat **turkey** dry with paper towels, then, if applicable, cut into **2 (4) equal pieces** on a separate cutting board.
- Add **turkey**, **½ tsp (1 tbsp) oil** and **remaining Southwest Spice Blend** to a large bowl. Season with **salt** and **pepper**, then toss to coat. Set aside.

3



Pickle cucumbers

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

5



Warm tortillas

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

6



Finish and serve

- Thinly slice **turkey**.
- Stir together **honey** and **hot sauce** in another medium bowl. Add **turkey**, then toss to coat. (**NOTE:** Reference heat guide.)
- Divide **potato wedges** and **tortillas** between plates. Top **tortillas** with **baby spinach**, **turkey**, **pickled cucumbers** and **cheese**.
- Drizzle **half the ranch dressing** over **wraps**.
- Serve **remaining ranch dressing** alongside for dipping.

Measurements
within steps

1 tbsp (2 tbsp) oil
2 person 4 person Ingredient

2 | Prep

Swap | **Chicken Breasts**

If you've opted to get **chicken breast**, prep and cook them in the same way the recipe instructs you to prep and cook the **turkey breast portions**, until **chicken** is cooked through, 6-8 min per side.**

* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

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