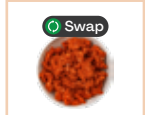




# Euro-Inspired Beef Wraps

## with Creamy Feta Sauce and Sweet Pepper Spread

15 Minutes



Chorizo Sausage, uncased  
250 g | 500 g

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](http://www.hellofresh.ca)



Ground Beef  
250 g | 500 g



Flatbread  
2 | 4



Roasted Pepper Pesto  
¼ cup | ½ cup



Feta Cheese, crumbled  
¼ cup | ½ cup



Mayonnaise  
2 tbsp | 4 tbsp



Sour Cream  
1 | 2



Smoked Paprika-Garlic Blend  
1 tbsp | 2 tbsp



Spring Mix  
56 g | 113 g



Red Onion  
1 | 2



Red Wine Vinegar  
1 tbsp | 1 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 | Sugar, salt, oil, pepper

Cooking utensils | Large bowl, large non-stick pan, measuring spoons, paper towels, small bowl

1



## Prep and make sauces

- Before starting, wash and dry all produce.

- Peel, then cut **onion** into 1/8-inch pieces.
- Add **feta**, **sour cream**, **mayo** and **one quarter of the onions** to a small bowl. Season with **salt** and **pepper**, then stir to combine. (**TIP**: if you don't like raw onion, skip the step to add them to the sauce.)
- Add **half the vinegar** (use all for 4 ppl), **1/4 tsp** (1/2 tsp) **sugar** and **1/2 tbsp** (1 tbsp) **oil** to a large bowl. Season with **salt** and **pepper**, then stir to combine. (**NOTE**: This is your dressing.)

4



## Assemble and serve

- Divide **flatbreads** between plates.
- Spread **feta sauce** over **one half of each flatbread**.
- Top with **beef mixture**.
- Top **beef** with **some salad**.
- Drizzle **remaining roasted pepper pesto** over top. Fold **flatbread** in half over **filling**.
- Serve **any remaining salad** on the side.

2



## Cook beef

Swap | Chorizo

- Heat a large non-stick pan over high heat.
- When hot, add **beef**, **Smoked Paprika-Garlic Blend** and **remaining onions** to the dry pan.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Add **half the roasted pepper pesto**. Season with **salt** and **pepper**, then stir to combine.

3



## Warm flatbreads and make salad

- Wrap **flatbreads** in paper towels.
- Microwave until **flatbreads** are warm and flexible, 1 min. (**TIP**: You can skip this step if you don't want to warm flatbreads.)
- Add **spring mix** to the bowl with **dressing**. Toss to coat.

Measurements  
within steps

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

## 2 | Cook chorizo

Swap | Chorizo

If you've opted to get **chorizo**, cook and plate it in the same way the recipe instructs you to cook and plate the **beef**\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.