



# Cheeseburger-Inspired Wraps

with Secret Sauce and Dill Pickle Slaw

25 Minutes

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://hellofresh.ca)



- Swap** Ground Turkey 250 g | 500 g
- Swap** Beyond Meat® 2 | 4
- Ground Beef 250 g | 500 g
- Flour Tortillas 6 | 12
- Cheddar Cheese, shredded ½ cup | 1 cup
- Dill Pickle, sliced 90 ml | 180 ml
- Mayonnaise 4 tbsp | 8 tbsp
- Ketchup 2 tbsp | 4 tbsp
- BBQ Seasoning 1 tbsp | 2 tbsp
- Green Cabbage, shredded 113 g | 226 g
- Dill-Garlic Spice Blend 1 tsp | 2 tsp
- White Wine Vinegar ½ tbsp | 1 tbsp
- Green Onion 1 | 2

**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 | Oil, salt, pepper

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

1



## Prep

- Before starting, wash and dry all produce.

- Thinly slice **green onion**.
- Drain **pickles**.
- Very finely chop **2 tbsp** (4 tbsp) **pickles**.
- Thinly slice **remaining pickles**.

2



## Make secret sauce

- Add **ketchup**, **chopped pickles** and **3 tbsp** (6 tbsp) **mayo** to a small bowl. Season with **pepper**, then stir to combine.

3



## Make slaw

- Combine **Dill-Garlic Spice Blend**, **remaining mayo** and **half the vinegar** (use all for 4 ppl) in a large bowl.
- Add **cabbage** and **green onions**. Season with **salt** and **pepper**, then toss to combine.

4



## Cook beef

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add  $\frac{1}{2}$  **tbsp** (1 **tbsp**) **oil**, then **beef**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Remove and discard **excess fat**, if desired.
- Add **BBQ Seasoning**, then stir to coat.
- Remove from heat and cover to keep warm.

5



## Warm tortillas

- Just before serving, wrap **tortillas** in paper towels.
- Microwave until **tortillas** are warm and flexible, 30 sec-1 min. (**TIP**: You can skip this step if you don't want to warm the tortillas.)

6



## Finish and serve

- Divide **tortillas** between plates.
- Spread **secret sauce** onto **tortillas**.
- Divide **beef**, **remaining pickles**, **cheese** and **some slaw** between **tortillas**.
- Serve **any remaining slaw** alongside.

Measurements  
within steps

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

## 4 | Cook turkey

Swap | **Ground Turkey**

If you've opted to get **turkey**, add **1 tbsp** (2 **tbsp**) **oil** to the pan, then add **turkey**. Cook **turkey** in the same way the recipe instructs you to cook the **beef**.\*\*

## 4 | Cook Beyond Meat®

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\* Disregard instructions to drain **excess fat**.

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