

Cheeseburger-Inspired Wraps

with Secret Sauce and Dill Pickle Slaw

25 Minutes





Customized Protein Add Add





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 🦫











Ground Beef 250 g | 500 g

Flour Tortillas 6 | 12





Cheddar Cheese, shredded 1/2 cup | 1 cup

90 ml | 180 ml



Mayonnaise



4 tbsp | 8 tbsp

2 tbsp | 4 tbsp

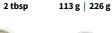






shredded

1 tbsp | 2 tbsp





Dill-Garlic Spice Blend 1 tsp | 2 tsp



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



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.



Make secret sauce

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



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 Beyond Meat®

O 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

Measurements

4 | Cook turkey

you to cook the beef.**

within steps

O 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.

1 tbsp

2 person

4 person

oil



Cook beef

O Swap | Ground Turkey

O Swap | Beyond Meat®

- · Heat a large non-stick pan over medium-high heat.
- When hot, add ½ 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.



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.)



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.