



Mini Chicken Caesar Wraps with Spiced Potato Rounds

Spicy

Quick

25 Minutes



CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!



Chicken Breasts



Chicken Thighs



Montreal Steak Spice



Flour Tortillas, 6-inch



Mayonnaise



Dijon Mustard



Garlic, cloves



Parmesan Cheese, grated



Russet Potato



Baby Spinach



White Wine Vinegar



Roma Tomato

HELLO MONTREAL STEAK SPICE

The perfect blend of spices for potatoes!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Garlic Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Extra: 1 tsp

Bust out

2 Baking sheets, measuring spoons, large bowl, parchment paper, small bowl, large non-stick pan, paper towels

Ingredients

	2 Person	4 Person
Chicken Breasts*	2	4
Chicken Thighs	280 g	560 g
Montreal Steak Spice	1 tbsp	2 tbsp
Flour Tortillas, 6-inch	6	12
Mayonnaise	4 tbsp	8 tbsp
Dijon Mustard	1 tbsp	2 tbsp
Garlic, cloves	1	2
Parmesan Cheese, grated	¼ cup	½ cup
Russet Potato	460 g	920 g
Baby Spinach	56 g	113 g
White Wine Vinegar	½ tbsp	1 tbsp
Roma Tomato	80 g	160 g
Oil*		
Salt and Pepper*		

* Pantry items

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

* 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 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.

Contact

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Cook chicken

Heat a large non-stick pan over medium-high heat. While the pan heats, pat **chicken** dry with paper towels. Season with **salt** and **half the Montreal Steak Spice**. When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **chicken**. Sear until golden, 2-3 min per side. Transfer **chicken** to a parchment-lined baking sheet. Bake in the **top** of the oven until **chicken** is cooked through, 12-14 min.**

**CUSTOM RECIPE**

If you've opted to get **chicken thighs**, prepare and cook them in the same way the recipe instructs you to prepare and cook the **chicken breasts**.



Warm tortillas

Wrap **tortillas** in paper towels. Microwave until **tortillas** are warm and flexible, 1 min. (**TIP:** You can skip this step if you don't want to warm the tortillas!)



Roast potato rounds

While **chicken** bakes, cut **potatoes** into ¼-inch rounds. Add **potatoes** 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 **remaining Montreal Steak Spice**, then toss to coat. Roast in the **bottom** of the oven, flipping halfway through, until tender and golden-brown, 16-18 min. (**NOTE:** For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



Make salad

Add **spinach** and **tomatoes** to a large bowl. Add **half the remaining Parmesan** and **2 tbsp dressing** (dbl for 4 ppl), then toss to combine.



Prep and make dressing

While **potatoes** roast, cut **tomato** into ¼-inch pieces. Peel, then mince or grate **garlic**. Add **Dijon, mayo, half the vinegar** (use all for 4 ppl), **half the Parmesan** and **1 tsp garlic** to a small bowl. (**NOTE:** Reference garlic guide.) Season with **salt** and **pepper**, to taste, then stir to combine.



Finish and serve

Thinly slice **chicken**. Divide **salad** between **tortillas**, then top with **chicken**. Drizzle **some dressing** over top and sprinkle with **remaining Parmesan**. Serve **potato rounds** with **remaining dressing** alongside for dipping.

Dinner Solved!