

DINNERLY



Fast! Chicken Caesar Wrap with Homemade Garlic Croutons

 20-30min  2 Servings

Hand-held convenience has never been tastier! We're taking a classic chicken Caesar salad and wrapping it in a soft flour tortilla—perfect for now or later. Crunchy garlicky croutons are there, as are juicy tomatoes and crisp lettuce. The salad and ready to heat chicken are tossed in a bright and creamy Parmesan dressing before we roll 'em up and dig in. We've got you covered!

WHAT WE SEND

- 2 mini French rolls ¹
- 1 romaine heart
- 1 plum tomato
- ¾ oz Parmesan ⁷
- ½ oz fish sauce ⁴
- 2 oz mayonnaise ^{3,6}
- ½ lb pkg ready to heat chicken
- 2 (10-inch) flour tortillas ^{1,6}

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

- microplane or grater
- rimmed baking sheet
- medium nonstick skillet
- microwave

COOKING TIP

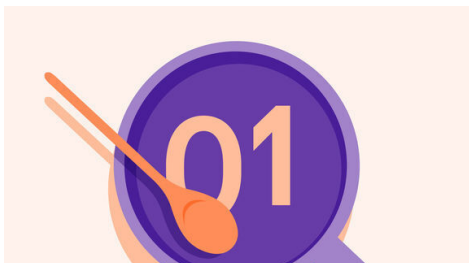
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ALLERGENS

Wheat (1), Egg (3), Fish (4), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 920kcal, Fat 58g, Carbs 56g, Protein 42g

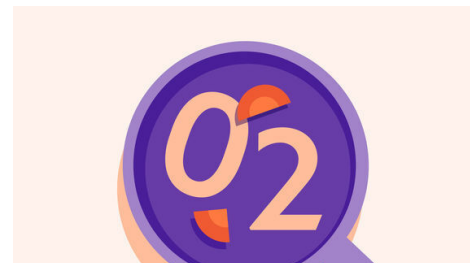


1. Bake croutons

Preheat oven to 375°F with a rack in the center.

Into a small bowl, finely grate **1 medium garlic clove**; whisk in **¼ cup oil**.

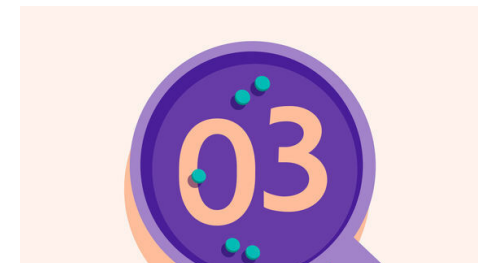
Cut or tear **bread** into ½-inch pieces. Toss on a rimmed baking sheet with **2 tablespoons garlic oil**; season with **salt and pepper**. Bake on center oven rack until golden brown, 12–15 minutes. Transfer **croutons** to a large bowl.



2. Prep salad

Chop **lettuce** and **tomatoes** into ¾-inch pieces; add to bowl with **croutons**.

Finely grate **Parmesan**, if necessary, into a separate small bowl. Add **mayonnaise**, **½ teaspoon fish sauce**, **1 tablespoon vinegar**, and **½ teaspoon ground pepper**. Gradually whisk in **remaining garlic oil**.



3. Heat chicken

Pat **chicken** dry. Use your fingers or two forks to break up chicken into bite-sized pieces.

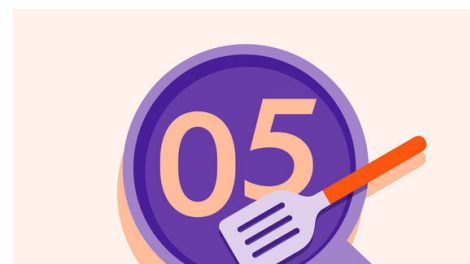
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until heated through, about 1 minutes more. Transfer to a plate.



4. Assemble wraps

Wrap **tortillas** in a damp paper towel. Microwave until warm and pliable, about 30 seconds.

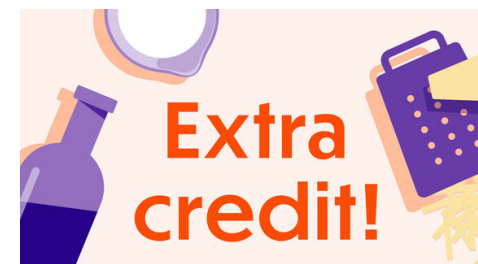
Toss **chicken** with **1 tablespoon of the Caesar dressing**; divide between tortillas. Toss **salad** with **remaining dressing**; season to taste with **salt and pepper**. Place a large spoonful of salad in the center of each tortilla.



5. Finish & serve

Fold left and right edges of **tortilla** in towards the center, then tuck the side closest to you up and roll tightly. Secure with toothpicks and cut in half on the diagonal, if desired.

Serve **chicken Caesar wrap** with **remaining Caesar salad** alongside. Enjoy!



6. No microwave?

If you don't have a microwave for step 4, warm the tortillas in a skillet over high heat, about 30 seconds per side.