

MARLEY SPOON



Fast! Chicken Caesar Salad Wrap

with Potato Chips



30min



2 Servings

Fast and easy is our favorite approach to tackling hunger. A classic homemade Caesar dressing flavors a toasted tortilla filled with lean chicken breast, crisp romaine, and juicy tomatoes. We know what we want to see cozied up next to our wraps—a pile of crisp, salty potato chips. No need to share, everyone gets their own bag!

What we send

- ¾ oz Parmesan ¹
- 2 oz mayonnaise ^{2,3}
- 1½ oz pkt Worcestershire sauce ⁴
- 2 (10-inch) flour tortillas ^{3,5}
- 12 oz pkg boneless, skinless chicken breasts
- ¼ oz all-purpose spice blend
- 1 romaine heart
- 1 plum tomato
- 2 bags Lay's potato chips

What you need

- white wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper
- olive oil
- garlic

Tools

- microplane or grater
- large skillet

Allergens

Milk (1), Egg (2), Soy (3), Fish (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 49g, Carbs 51g, Protein 51g



1. Prep ingredients

Finely grate **Parmesan**. Finely grate ¼ **teaspoon garlic**.

In a large bowl, stir to combine **mayonnaise, garlic, 2 teaspoons Worcestershire sauce**, and ½ **teaspoon vinegar**. Season to taste with **salt** and **pepper**.



4. Prep salad

Thinly slice **romaine**. Halve **tomato** and thinly slice into half moons.

Add lettuce and **Parmesan** to bowl with **dressing**; toss until evenly coated.



2. Warm tortillas

Heat a large skillet over medium. Add **tortillas** one at a time to skillet and cook until lightly browned and warmed through, 60-90 seconds per side. Transfer to a working surface; reserve skillet.



5. Assemble wraps

Thinly slice **chicken** against the grain.

Lay **tortillas** out on a work surface. Add **tomatoes, sliced chicken**, and **some of the salad** on one end (not all of the wrap ingredients will fit into the two tortillas). Tightly roll into a cylinder, tucking in edges to keep filling from spilling out.



3. Cook chicken

Pat **chicken** dry and season all over with **all-purpose spice** and **salt**.

Heat **1 tablespoon oil** in reserved skillet over medium. Add chicken and cook until browned and cooked through, 4-5 minutes per side. Set aside to rest.



6. Finish & serve

Cut **wraps** in half on a diagonal. Toss **any remaining tomatoes and chicken** with **remaining salad**.

Serve **wraps** with **chips** and **remaining salad** alongside. Enjoy!