

DINNERLY



BLT Wrap with Ranch Dressing



ca. 20min



2 Servings

Summer vibes are available year-round thanks to the iconic combination of bacon, lettuce and tomato. On a lightly toasted flour tortilla, we layer crisp bacon, juicy tomatoes, and shredded romaine lettuce that's been tossed with everyone's favorite dressing: ranch. Roll it up and this wrap is ready for whenever you need a warm and sunny moment. We've got you covered!

WHAT WE SEND

- 2 (10-inch) flour tortillas ^{1,6}
- 4 oz pkg thick-cut bacon
- 1 romaine heart
- 1 plum tomato
- 2 (1½ oz) ranch dressing ^{3,7}
- ½ lb pkg ready to heat chicken

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- large skillet

COOKING TIP

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ALLERGENS

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

NUTRITION PER SERVING

Calories 630kcal, Fat 42g, Carbs 33g, Protein 26g



1. Toast tortillas

Heat a large skillet over medium-high. Working one at a time, add **tortillas** and cook until lightly toasted, 30–60 seconds per side. Set aside and remove skillet from heat.



2. Cook bacon

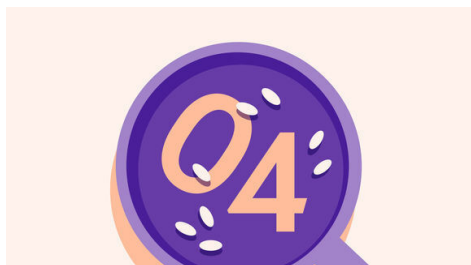
Place **bacon** in same skillet in an even layer. Cook over medium heat until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate.



3. Prep salad

Meanwhile, thinly slice **romaine**. Halve **tomato** and thinly slice into half moons.

In a medium bowl, toss romaine with **all of the ranch dressing** until evenly coated. Season to taste with **salt** and **pepper**.



4. Wrap & serve

Place **tortillas** on a work surface. Place **tomatoes** and **bacon** on one end of the tortilla. Top with **some of the romaine**. Tightly roll into a cylinder, tucking in edges to keep filling from spilling out.

Cut **BLT wrap** in half for serving. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!