

# DINNERLY



## Speedy Recipe! 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 tender chicken strips 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 <sup>1</sup>
- 1 romaine heart
- 1 plum tomato
- ¾ oz Parmesan <sup>7</sup>
- 2 oz Caesar dressing <sup>3,4,6,7</sup>
- ½ lb pkg chicken breast strips
- 2 (10-inch) flour tortillas <sup>1,6</sup>

## WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper

## 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). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 790kcal, Fat 39g, Carbs 52g, Protein 40g



### 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.

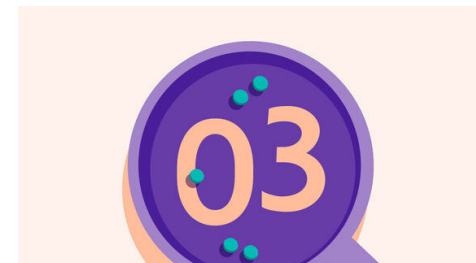


### 2. Prep salad

Finely grate **Parmesan**, if necessary.

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

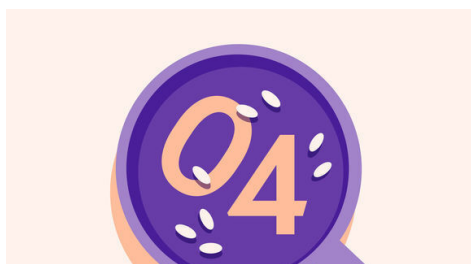
To bowl with **remaining garlic oil**, whisk together **Parmesan** and **Caesar dressing**.



### 3. Cook chicken

Pat **chicken** dry; season with **salt and pepper**.

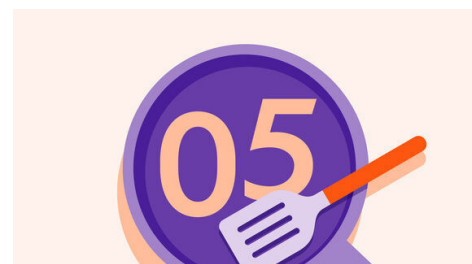
Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add chicken in a single layer and cook, undisturbed, until browned on the bottom, about 3 minutes. Stir and cook until cooked through, about 2 minutes more. Transfer to a bowl.



### 4. Assemble wraps

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

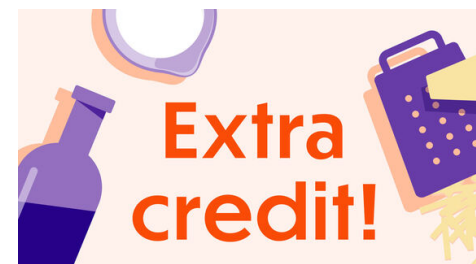
Toss **chicken** with **1 tablespoon of the Caesar dressing**; divide between tortillas. Toss **salad** with **remaining dressing**; season to taste with **salt and pepper**. Place a large spoonful of salad in the center of each tortilla.



### 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.