

DINNERLY



Kid-Friendly! Crispy Chicken Pinwheels

with Cheddar, Apple Slices & Ranch

| We've got you covered!



20-30min



2 Servings

WHAT WE SEND

- 2 (10-inch) flour tortillas ^{2,4}
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- 2 oz shredded cheddar-jack blend ³
- 2 apples
- 1 pkt ranch dressing ^{1,3}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- medium skillet
- microwave

COOKING TIP

Want to skip frying the chicken? Heat the chicken through in the toaster oven!

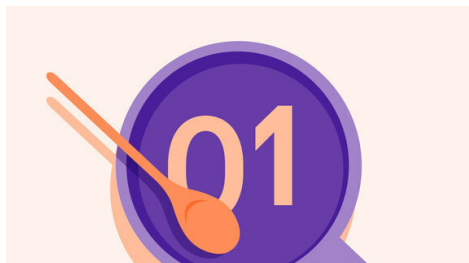
ALLERGENS

Egg (1), Wheat (2), Milk (3), Soy (4). May contain traces of other allergens.

Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Heat chicken cutlets

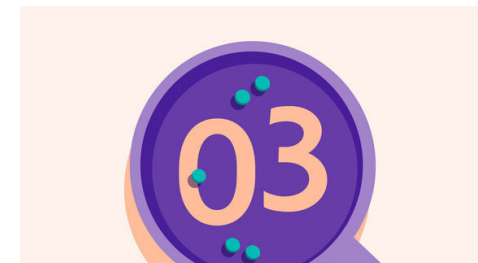
Heat **3 tablespoons oil** in a medium skillet over medium-high until shimmering. Add **chicken cutlets** and fry until golden brown, crispy, and warmed through, 2–4 minutes per side (reduce heat if browning too quickly).

Transfer chicken cutlets to a paper towel-lined plate and season lightly with **salt** and **pepper**. Cut into slices. Reserve skillet.



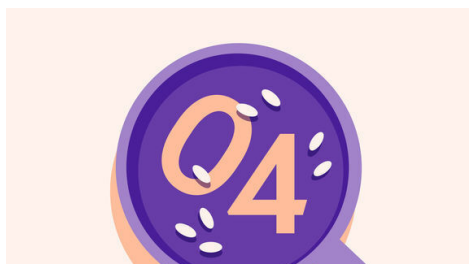
2. Heat tortillas

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



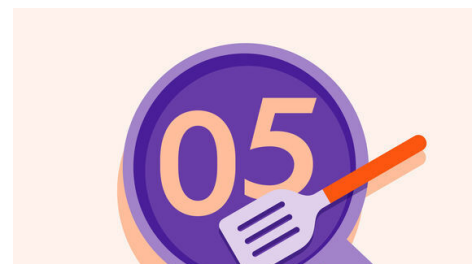
3. Assemble pinwheels

Place **tortillas** on a clean work surface. Sprinkle one half of each tortilla with **cheese**, then top with **chicken**. Roll up tortillas, starting with filled sides, to create **pinwheels**.



4. Heat pinwheels

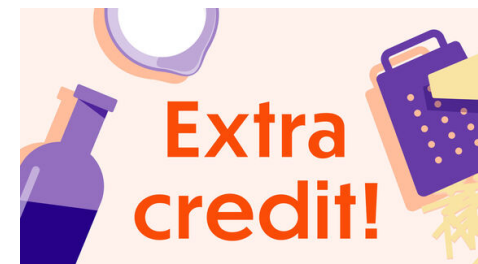
Heat **2 tablespoons oil** in reserved skillet over medium heat. Place **pinwheels** seam side down in skillet, and cook, turning occasionally, until browned all over, 2–4 minutes. Transfer to a cutting board.



5. Serve

Cut **apples** into slices, if you'd like. Slice **pinwheels** into 6–8 pieces each.

Serve **crispy chicken & cheddar pinwheels** with **apples** and **ranch** alongside. Enjoy!



6. Munchin' at lunch!

Packing these pinwheels and apples for lunch? Keep the apple fresh by slicing it into wedges then squeezing a lemon wedge over the cut sides. The acid from the lemon will prevent the apple from browning before your little one's lunch time!