

DINNERLY



BLT Wrap with Ready to Heat Chicken & 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 ready to heat chicken, 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 ^{3,4}
- 4 oz pkg thick-cut bacon
- ½ lb pkg ready to heat chicken
- 1 romaine heart
- 1 plum tomato
- 2 pkts ranch dressing ^{1,2}

WHAT YOU NEED

- kosher salt & ground pepper

TOOLS

- large skillet

COOKING TIP

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ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 42g, Carbs 33g, Protein 53g



1. Toast tortillas

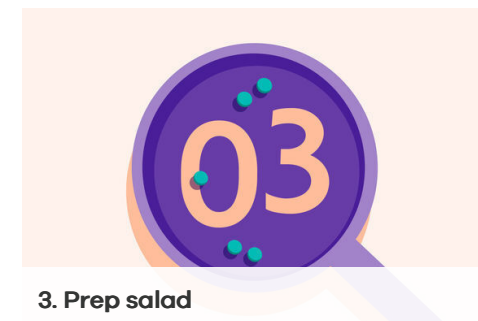
Heat a large skillet over medium-high. Working one at a time, add **tortillas** and cook until lightly toasted, 30–60 seconds per side. Set aside and remove skillet from heat.



2. CHICKEN VARIATION

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.

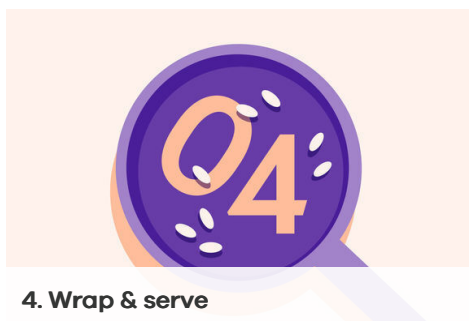
Meanwhile, use your fingers or two forks to break up **chicken** into bite-sized pieces. Once bacon is cooked, add chicken to same skillet over medium. Cook, stirring occasionally, until chicken is warmed, 3–4 minutes.



3. Prep salad

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

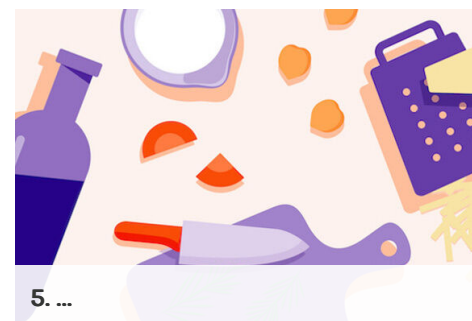
In a medium bowl, toss romaine with **all of the ranch dressing** until evenly coated. Season to taste with **salt** and **pepper**.



4. Wrap & serve

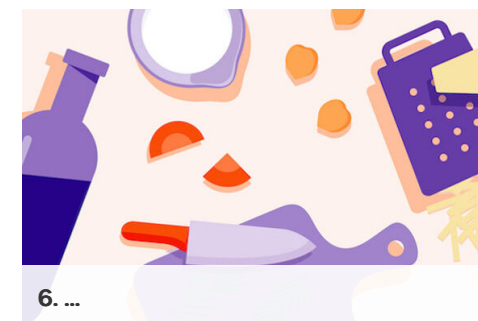
Place **tortillas** on a work surface. Place **tomatoes, bacon, & chicken** on one end of the tortilla. Top with **some of the romaine**. Tightly roll into a cylinder, tucking in edges to keep filling from spilling out.

Cut **chicken BLT wraps** 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!