

# MARLEY SPOON



## Chicken Caesar Salad Wrap

with Potato Chips



30min



2 Servings

Fast and easy is our favorite approach to tackling hunger. A classic 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 <sup>3</sup>
- 1 pkt Caesar dressing <sup>1,2,3,4</sup>
- 2 (10-inch) flour tortillas <sup>4,5</sup>
- 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

- kosher salt & ground pepper
- olive oil

### Tools

- microplane or grater
- large skillet

### Allergens

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

### Nutrition per serving

Calories 740kcal, Fat 27g, Carbs 51g, Protein 52g



#### 1. Prep ingredients

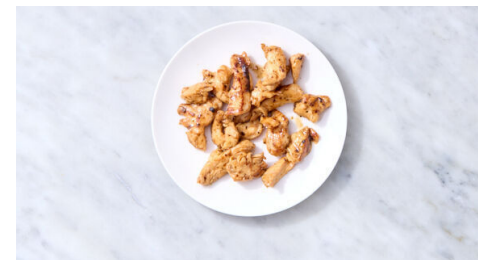
Finely grate **Parmesan**.

Add **Caesar dressing** to a large bowl; set aside until step 4.



#### 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.



#### 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.



#### 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.



#### 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.



#### 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!