

What's for Dinner?

WEEKLY MEAL KIT

Read the ingredients list before you start, it includes important preparation instructions!



Chicken, Cashew, Strawberry & Spinach Salad Wraps

IN YOUR BAG

- 1# "BCR" chicken breast, cooked & sliced
- 4 "Stacey's" organic large tortillas
- ½ tsp. organic garlic powder
- 4 c. organic spinach
- 1# organic strawberries, washed, calyx (stem end) removed and sliced (reserve 8 berries for garnish)
- ¼ c. organic feta, crumbled
- ¼ c. organic cashews, chopped
- "Elder Valley Farm" Balsamic & Basil dressing

DIRECTIONS

1. Season chicken breasts with garlic powder, salt & pepper to taste
2. In a medium sized skillet, heat the olive oil on med-high heat and brown the chicken on both sides. Cook thoroughly, about 7minutes on each side. Once chicken is cooked, put on a plate to rest.
3. Warm the tortillas and lay on a flat surface for filling
4. Divide the spinach evenly for 4 wraps
5. Slice the cooked chicken breast
6. Fill each wrap with spinach, sliced chicken, strawberry slices, chopped cashew, feta and top with balsamic dressing
7. Garnish the plate with extra strawberries

PREP TIME

5 minutes

COOK TIME

15 minutes

YIELD

4 servings

WHAT DO YOU THINK?

LET US KNOW!

LET'S GET COOKING



HEADS UP!

Be sure to warm tortillas before filling. This will make them easier to wrap without tearing.

HEIDI'S HINTS!

This wrap is an early taste of summer and pairs well with deli salad, chips & Lucette "Ride Again" pale ale. Enjoy!

IN YOUR KITCHEN

- Medium Skillet Pan
- Salt & Pepper
- Olive Oil or similar cooking oil

