

One-Sheet Chicken Caesar Wrap

WITH PARMESAN AND TOMATO

Family Meal



Prep & Cook Time

20-30 MIN

Cook Within

5 DAYS

You Will Need

Olive Oil, Cooking Spray, Baking Sheet, Mixing Bowl

Ingredients

- 2 tsp. Garlic Pepper
- 1 1/2 tsp. Pot Roast Seasoning
- 1 Roma Tomato
- 3 fl. oz. Caesar Dressing
- 4 Naan Flatbreads
- 1 Romaine Heart
- 1 Persian Cucumber
- 1 oz. Shredded Parmesan Cheese
- Customize It Options**
- 20 oz. Diced Boneless Skinless Chicken Breasts
- 16 oz. Shrimp

Difficulty Level

EASY

Spice Level

NOT SPICY

Leave A Review

Your opinion matters!



Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/40479

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **pot roast seasoning, cheese, cucumber, tomato**

Customize It Instructions

- If using **shrimp**, pat dry. Cook in a medium non-stick pan over medium heat with 1 tsp. olive oil until shrimp reach minimum internal temperature, 2-3 minutes per side.



1. Roast the Chicken

- Pat **chicken** dry and season all over with **garlic pepper** and half the **pot roast seasoning** (reserve remaining for filling).
- Place chicken on prepared baking sheet and top with 2 tsp. **olive oil**. Spread into an even layer.
- Roast in hot oven until chicken reaches a minimum internal temperature of 165 degrees, 12-15 minutes.
- Carefully remove from oven. Let cool, 5 minutes.
- While chicken roasts, continue recipe.



2. Prepare the Ingredients

- Core **tomato** and cut into 1/4" dice.
- Trim **cucumber** and cut into 1/4" dice.
- Hold **romaine heart** at root end and chop coarsely.



3. Toast the Flatbreads

- Place **flatbreads** directly on oven rack and toast in hot oven until lightly browned, 6-8 minutes.
- Once **chicken** is cool enough to handle, but still warm, coarsely chop.



4. Make the Filling

- In a mixing bowl, combine **romaine, dressing, chicken**, half the **cheese**, half the **cucumbers**, half the **tomatoes** (reserve remaining of each for topping), and remaining **pot roast seasoning**. Stir to coat evenly. Set aside.



5. Finish the Dish

- Plate dish as pictured on front of card, filling **flatbread** with **filling** and topping with remaining **tomatoes**, remaining **cucumbers**, and remaining **cheese**. Bon appétit!