



DINNERLY



Crispy Philly Cheese Veg Wrap with Mushroom, Peppers & Onions

 30-40min  4 Servings

Philly's Liberty Bell is a powerful reminder of the history of this country. Buuuut, we think one of Philly's greatest patriotic contributions is the cheesesteak. We made a veggie version so everyone can partake—it's loaded with mushrooms, peppers, onions, and served in a crispy tortilla wrap. The creamy cheese sauce isn't the iconic cheese whiz—it's better. We've got you covered!

WHAT WE SEND

- white button mushrooms
- (8-inch) flour tortillas¹
- green bell pepper
- garlic
- stracchino cheese⁷
- red onion

WHAT YOU NEED

- all-purpose flour¹
- kosher salt & ground pepper

TOOLS

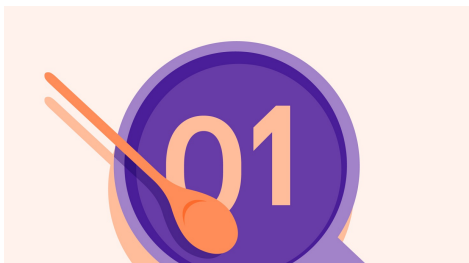
- skillet
- saucepan

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

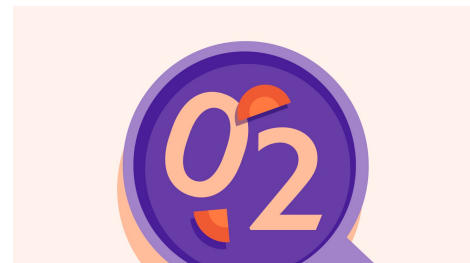
NUTRITION PER SERVING

Calories 590kcal, Fat 25g, Carbs 71g, Proteins 19g



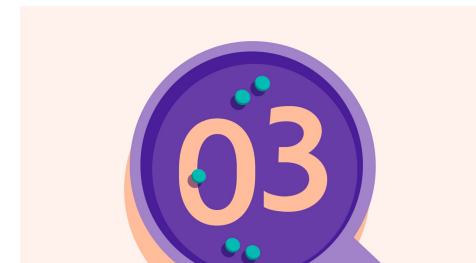
1. Prep ingredients

Peel and finely chop **3 teaspoons garlic**. Halve, peel, and thinly slice **onion**. Halve **pepper**, remove and discard stem and seeds, then cut into ½-inch thick slices. Trim and discard ends from **mushrooms**, then cut into quarters. Tear **stracchino** into ½-inch pieces.



2. Cook veggie filling

Heat **2 tablespoons oil** in a large skillet over high. Add **onions, peppers, and mushrooms** and cook until softened and browned, about 10 minutes (reduce heat if browning too quickly). Add **2 teaspoons of the chopped garlic** and cook until fragrant, 1 minute; season to taste with **salt and pepper**. Transfer **veggie filling** to a large bowl. Wipe out skillet.



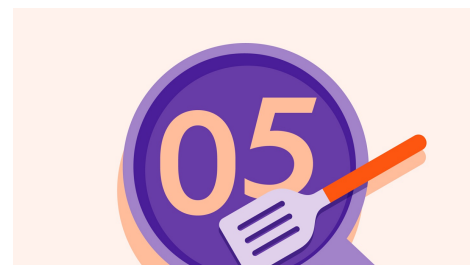
3. Make cheese sauce

Heat **1 tablespoon oil** and **remaining garlic** in a small saucepan over medium until fragrant, 1 minute. Add **1 tablespoon flour**; cook until toasted, 30 seconds. Whisk in **¾ cup milk**; bring to a boil over high. Reduce heat and simmer until thickened, about 3 minutes. Off heat, whisk in cheese until melted; season to taste with **salt and pepper**. Cover to keep warm.



4. Make wraps

Heat **¼ inch oil** in same skillet over medium-high until shimmering. Meanwhile, divide filling evenly between **10 of the tortillas**, placing a dollop in the center of each. Fold in two sides of each tortilla, then tightly roll up from one of the open sides into a cylinder, like a wrap or burrito. Add **wraps** to **oil**, seam-sides down.



5. Fry wraps & serve

Reduce heat to medium and fry wraps, in batches, turning occasionally, until browned all over, 5–7 minutes. Transfer **wraps** to a paper towel-lined plate and sprinkle with **salt**. Serve **crispy Philly cheese veg wraps** with **cheese sauce** on the side for dipping. Enjoy!



6. Don't stress!

Don't sweat the small stuff! If the tortillas rip a bit when rolling, they will still hold together when frying the crispy wraps. And, most importantly, they'll still be delish!