



Elvea, festa all'italiana

ELVEA in your lunchbox



Ingredients for 2 Persons

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|-----------------|-----------------|
| 0,50 cans | ELVEA Cubes |
| 1 | chicken breast |
| 0,50 cup | black beans |
| 0,50 cup | corn |
| 0,25 red onions | |
| 1 little pot | hummus |
| 4 leaves | romaine lettuce |
| 2 teaspoons | coriander |
| 2 large | tortillas |
| | pepper |
| | salt |
| | Shoarma spices |

Preparation

Poach the chicken in salted water for 15 minutes. Put the chicken in a bowl and shred the meat using two forks. Season to taste with the shoarma spices.

Mix the black beans, sweetcorn, Elvea Cubes and red onion in a bowl. Season with salt and pepper.

Put the tortillas on a plate. Add two leaves of romaine lettuce. Spoon on the pulled chicken. Spread the hummus on the wraps with the back of a spoon. Now spoon the Cubes mixture onto the wraps, and finish with the roughly chopped coriander.

Pack 1 wrap per person and enjoy a healthy Elvea lunch!

