Elvea, festa all'italiana

ELVEA in your lunchbox

Ingredients for 2 Persons

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!