



*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!

