



# Set Sail Kids' Tuna Mayo Cucumber Boats

with Herby Tortilla Sails

**Kids** 15-20 Minutes • 1 of your 5 a day

15A

Find all your unchilled Market items in bag A.



Plain Taco Tortillas



Lemon & Herb Seasoning



Baby Cucumber



Mayonnaise



Basil Flavoured Tuna

## Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

## Cooking tools

Bowl and baking tray.

## Ingredients

Ingredients	Quantity
Plain Taco Tortillas <b>13)</b>	6
Lemon & Herb Seasoning	1 sachet
Baby Cucumber**	2
Mayonnaise <b>8) 9)</b>	64g
Basil Flavoured Tuna <b>4)</b>	1 tin

\*Not Included \*\*Store in the Fridge

## Nutrition

Typical Values	Per serving	Per 100g
<b>for uncooked ingredient</b>	<b>316g</b>	<b>100g</b>
Energy (kJ/kcal)	2044 /489	647 /155
Fat (g)	21.3	6.7
Sat. Fat (g)	2.5	0.8
Carbohydrate (g)	57.8	18.3
Sugars (g)	5.6	1.8
Protein (g)	18.2	5.8
Salt (g)	1.73	0.55

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

**4) Fish 8) Egg 9) Mustard 13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

## Contact

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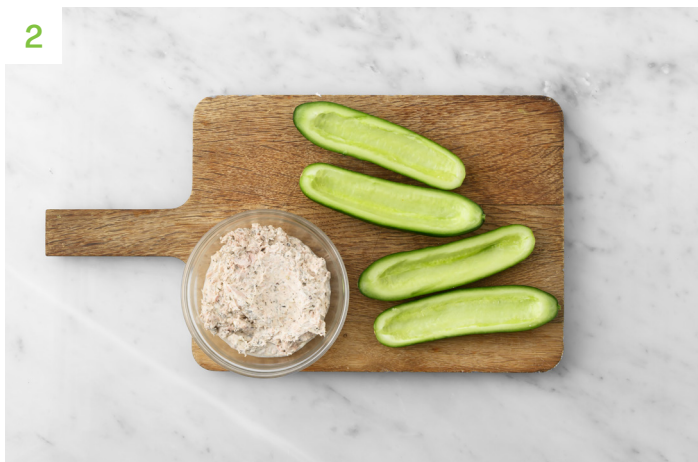
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1



2



3



## Raise the Masts!

**a)** Preheat your oven to 220°C/200°C fan/gas mark 7.

**b)** Cut each **tortilla** into 8 triangles (use scissors if easier). Place in a bowl with **1 tbsp** of **water** and mix until they all have a light covering of **water** and are slightly sticky to the touch.

**c)** Place on a large baking tray in a single layer and evenly sprinkle over the **lemon & herb seasoning**. **TIP:** Use 2 baking trays if necessary.

**d)** Bake on the top shelf of your oven until lightly golden brown and crisp, 8-10 mins, then set aside. **TIP:** Keep an eye on them to make sure they colour evenly.

## Prep your Cucumber Boats

**a)** While the **herby tortilla sails** bake, trim and halve the **baby cucumbers** lengthways.

**b)** Use a teaspoon to scoop out the seeds and discard. These are your **cucumber boats!**

**c)** In a medium bowl, mix together the **mayonnaise** and **basil flavoured tuna**.

## Set Sail for Adventure

**a)** Fill the middle of your **baby cucumbers** with the **tuna mayo mixture**, then place **3 tortilla chips** into the **filling**, pointy end up, to create the sails of your boats.

**b)** Place the boats on your plates, with any remaining **tortilla chips** on the side.

Enjoy!