



ULTIMATE SPRING SALAD

with Radishes, Snap Peas, Pesto, and Mozzarella



HELLO

RADISHES

The perky, peppery root veg is a springtime favorite

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 540



Yukon Gold Potatoes



Sugar Snap Peas



Pesto (Contains: Milk)



Fresh Mozzarella (Contains: Milk)



Chives



Red Bell Pepper



Baby Carrots



Radishes



Basil

START STRONG

When cooking the carrots and snap peas, less is more: drain them as soon as they've started to tenderize, while they've still got just enough salad-worthy crunch.

BUST OUT

- Large pot
- Baking sheet
- Strainer
- Large bowl
- Medium bowl
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|-----------------------|---------------|
| • Yukon Gold Potatoes | 12 oz 24 oz |
| • Red Bell Pepper | 1 2 |
| • Sugar Snap Peas | 6 oz 12 oz |
| • Baby Carrots | 4 oz 8 oz |
| • Pesto | 2 oz 4 oz |
| • Radishes | 3 6 |
| • Fresh Mozzarella | 4 oz 8 oz |
| • Basil | ½ oz ½ oz |
| • Chives | ¼ oz ¼ oz |

HELLO WINE

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 400 degrees. Bring a large pot of **salted water** to a boil. Cut **potatoes** into ½-inch cubes. Core, seed, and remove white ribs from **bell pepper**, then cut into 1-inch squares. Trim any stems from **snap peas**.



4 ROAST PEPPERS

In a medium bowl, toss **bell pepper** with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. After **potatoes** have roasted 10-12 minutes, add **bell pepper** to same sheet. Return sheet to oven and continue roasting until potato and bell pepper are tender, 10-12 minutes longer.



2 ROAST POTATOES

Toss **potatoes** on a baking sheet with a drizzle of **olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender, 20-25 minutes total (we'll be adding more ingredients to the sheet halfway through roasting).



5 PREP SALAD

Meanwhile, halve **radishes** through stem ends. Tear **mozzarella** into bite-sized pieces. Pick **basil leaves** from stems and discard stems. Roughly tear leaves into pieces. Finely chop **chives**.



3 COOK CARROTS AND SNAP PEAS

Once water is boiling, add **carrots** to pot and let boil. After about 6 minutes, add **snap peas**. Continue cooking until carrots and snap peas are just tender with a little bit of bite left, about 2 minutes more. Drain, then transfer to a large bowl along with **pesto**.



6 FINISH AND PLATE

Add **potatoes**, **peppers**, **chives**, and **radishes** to bowl with pesto and veggies. Toss to combine. Season with **salt** and **pepper**. Divide mixture between plates. Sprinkle with **mozzarella** and **basil** and serve.

MASTERPIECE!

Pesto and mozzarella take this one above and beyond.



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