



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 Slices | 4 Slices
Sourdough Bread
Contains: Soy, Wheat



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



1 | 2
Tomato



2 oz | 4 oz
Arugula



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



½ Cup | 1 Cup
Guacamole



1 tsp | 1 tsp
Chili Flakes



5 tsp | 5 tsp
Balsamic Glaze

FRESH MOZZ TOASTS WITH GUAC & TOMATO

with Arugula Salad & Balsamic Drizzle



✓ **READY, SET,
LUNCH!**



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 460



BUST OUT

- Large bowl
- Kosher salt
- Black pepper
- Olive oil (1 tsp | 1 tsp)

GLAZY IN LOVE

In the last step, you'll drizzle balsamic glaze to taste. The glaze is thicker, sweeter, and more concentrated than balsamic vinegar. Have a little taste first, so you'll know how much to use.

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FRESH MOZZ TOASTS WITH GUAC & TOMATO

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INSTRUCTIONS

- Toast **bread**. Wash and dry produce.
- Thinly slice **mozzarella** into rounds. Thinly slice **tomato** into rounds; season with **salt and pepper**.
- In a large bowl, combine **arugula**, **Parmesan**, and a **drizzle of olive oil**. Season lightly with **salt and pepper**.
- Spread **guacamole** onto **toasted bread**. Season with **salt, pepper**, and a **pinch of chili flakes**. Top with **mozzarella** and **seasoned tomato**.
- Halve **toasts** on a diagonal; divide toasts and **salad** between plates. Drizzle everything with as much **balsamic glaze** as you like. Serve.