



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Flatbreads

Contains: Sesame,
Wheat



5 tsp | 10 tsp

Balsamic Vinegar



4 oz | 8 oz

Ricotta Cheese

Contains: Milk



1 | 2

Tomato



2 oz | 4 oz

Arugula



2 oz | 4 oz

Prosciutto

PRIMO PROSCIUTTO SANDWICHES

with Ricotta, Tomato & Balsamic Arugula Salad



READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 480



BUST OUT

- Large bowl
- Black pepper
- Kosher salt
- Olive oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)

TOMATO TIP

Always squish tomatoes when you're trying to slice or dice 'em? Try a serrated or bread knife! The blade's teeth will cut through the skin every time.

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PRIMO PROSCIUTTO SANDWICHES

with Ricotta, Tomato & Balsamic Arugula Salad

INSTRUCTIONS

- Halve **flatbreads** crosswise; toast until golden.
- **Wash and dry produce.**
- Thinly slice **tomato** into rounds; lightly season with **salt and pepper.**
- In a large bowl, combine **vinegar**, a **large drizzle of olive oil**, and **½ tsp sugar (1 tsp for 4 servings)**. Add **arugula** and toss to combine; season with **salt and pepper.**
- Spread smooth sides of **toasted flatbreads** with **ricotta**. Top half the flatbreads with **prosciutto**, **tomato slices**, and as much **salad** as you like. Top with remaining flatbreads, coated sides down.
- Halve **sandwiches** crosswise. Divide between plates; serve with any **remaining salad** on the side.