

### **INGREDIENTS**

#### 2 PERSON | 4 PERSON



Ciabattas Contains: Soy, Wheat



Tomato



2 oz | 4 oz Prosciutto



2 oz | 4 oz Arugula



2 TBSP 4 TBSP Mayonnaise Contains: Eggs



1 tsp 2 tsp Chili Flakes



Fig Jam



2 Slices | 4 Slices Gouda Cheese Contains: Milk

# **GOUDA, PROSCIUTTO & FIG JAM SANDWICHES**

with Tomato & Arugula



**CALORIES: 600 TOTAL TIME: 10 MIN** 



#### **BUST OUT**

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

#### **MAKE IT AHEAD!**

Want to win major you-have-yourstuff-together points? Assemble the sandwiches in the morning, then refrigerate until ready to eat.

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# **GOUDA, PROSCIUTTO & FIG JAM SANDWICHES**

with Tomato & Arugula

## **INSTRUCTIONS**

- · Halve ciabattas; toast until golden.
- Meanwhile, wash and dry produce. Slice tomato into ¼-inch rounds.
   Tear or slice prosciutto crosswise into bite-size pieces.
- In a medium bowl, toss arugula with a drizzle of olive oil, salt, and pepper.
- Spread mayonnaise onto cut sides of bottom ciabatta halves. Spread
  jam onto cut sides of top ciabatta halves; sprinkle with as many
  chili flakes as you like. Layer bottom ciabatta halves with as much
  dressed arugula as you like. Top with prosciutto, gouda, and tomato.
  Close sandwiches.
- Halve sandwiches on a diagonal; divide between plates and serve with any remaining arugula on the side.