



CREAMY TUNA & SPINACH SALAD

with Pickled Red Onion, Cucumber & Garlic Bread

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Red Onion



1 | 1

Lemon



1 | 2

Ciabatta

Contains: Soy, Wheat



1 | 2

Mini Cucumber



5 tsp | 10 tsp

Red Wine Vinegar



5.6 oz | 11.2 oz

Canned Tuna

Contains: Fish



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1½ TBSP | 3 TBSP

Sour Cream

Contains: Milk



1 tsp | 2 tsp

Garlic Powder



2 tsp | 2 tsp

Dijon Mustard



5 oz | 10 oz

Baby Spinach



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!

HELLO

QUICK PICKLE

Onion gets tangy in a snap, thanks to
the microwave.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 630



WHY ASK DRY?

Why bother drying salad greens? So glad you asked! This essential step helps the dressing coat the leaves.

BUST OUT

- Small bowl
 - Strainer
 - 2 Large bowls
 - Medium bowl
 - Plastic wrap
 - Baking sheet
 - Can opener
 - Whisk
-
- Kosher salt
 - Black pepper
 - Sugar ($\frac{3}{4}$ tsp | $1\frac{1}{2}$ tsp)
 - Olive oil (4 tsp | 7 tsp)
 - Butter (1 tsp | 2 tsp)
Contains: Milk

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1 PREP

- Adjust rack to top position and preheat oven to 450 degrees. (TIP: If you have a toaster oven, feel free to skip preheating—you'll use it to toast the ciabatta in Step 4.) Place 1 tsp butter (2 tsp for 4 servings) in a small bowl to soften. Wash and dry produce.
- Halve, peel, and thinly slice onion. Halve ciabatta. Quarter lemon. Trim and halve cucumber lengthwise; thinly slice crosswise into half-moons.



4 MAKE GARLIC BREAD

- Stir a drizzle of olive oil and a pinch of garlic powder into bowl with softened butter. Lightly season with salt and pepper.
- Spread garlic butter onto cut sides of ciabatta; place on a baking sheet. (TIP: For easy cleanup, line baking sheet with aluminum foil first.) Toast on top rack until golden brown, 5-6 minutes. TIP: You can use your toaster oven instead.
- Slice garlic bread into four triangles each.



2 PICKLE ONION

- In a large microwave-safe bowl, combine sliced onion, vinegar, $\frac{1}{2}$ tsp sugar (1 tsp for 4 servings), and 2 TBSP water (4 TBSP water for 4). Season with salt and pepper.
- Cover with plastic wrap; microwave for 30-60 seconds. Remove plastic wrap and set aside to pickle, stirring occasionally, until ready to serve.



5 MIX DRESSING & TOSS SALAD

- In a second large bowl, whisk together juice from one lemon wedge, half the mustard, 1 TBSP olive oil, and $\frac{1}{4}$ tsp sugar (for 4 servings, use juice from two lemon wedges, all the mustard, 2 TBSP olive oil, and $\frac{1}{2}$ tsp sugar). Season with salt and pepper.
- Add spinach, cucumber, and as much pickled onion as you like (draining first) to bowl with dressing; toss to combine.



3 MAKE TUNA SALAD

- Open canned tuna and drain; place in a medium bowl.
- Stir in mayonnaise, sour cream, and half the garlic powder. Taste and season with salt and pepper.



6 SERVE

- Divide salad between bowls. Top with tuna and more pickled onion if desired. Serve with garlic bread and remaining lemon wedges on the side.