



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4  
Pitas

Contains: Sesame,  
Wheat



1 | 2  
Fig Jam



1 tsp | 2 tsp  
Chili Flakes



½ oz | 1 oz  
Pecans  
Contains: Tree Nuts



½ Cup | 1 Cup  
Italian Cheese  
Blend

Contains: Milk



1 | 1  
Lemon



2 oz | 4 oz  
Arugula



2 oz | 4 oz  
Prosciutto

# SWEET HEAT FIG & PROSCIUTTO PITA PIZZAS

with Arugula Salad & Pecans



✓ **READY, SET,  
LUNCH!**



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

**TOTAL TIME: 15 MIN | CALORIES: 520**



### BUST OUT

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

### WHY DRY?

Drying the arugula helps the dressing coat the leaves, rather than sliding off into the bowl.

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## SWEET HEAT FIG & PROSCIUTTO PITA PIZZAS

with Arugula Salad & Pecans

### INSTRUCTIONS

- Adjust rack to top position and heat broiler to high. **Wash and dry produce.**
- Reserve **1 TBSP Italian cheese blend**. Halve **lemon**. Tear or slice **prosciutto** into bite-size pieces.
- Place **pitas** on a baking sheet; top with **remaining cheese**. Broil on top rack until cheese just melts and pitas are warmed, 2-3 minutes.
- In a large bowl, whisk together **jam**, a **drizzle of olive oil**, **juice from half the lemon (whole lemon for 4 servings)**, a **pinch of salt and pepper**, and as many **chili flakes** as you like. Add **arugula**, **pecans**, and **half the prosciutto**; toss until thoroughly coated.
- Cut **cheesy pitas** into quarters and sprinkle with **remaining prosciutto**. Top with **salad** and **reserved Italian cheese blend**.
- Divide **pita pizzas** between plates and serve.