



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Flatbreads
Contains: Sesame,
Wheat



1 | 2

Tomato



5 tsp | 10 tsp
Balsamic Glaze



2 oz | 4 oz
Arugula



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



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: 500



BUST OUT

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

WHY DRY?

Glad you asked! Drying the arugula helps the dressing coat the leaves, rather than sliding off into the bowl.

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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**. Lightly drizzle with **balsamic glaze** (you'll use the rest in the next step).
- In a large bowl, combine **remaining balsamic glaze**, 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.

WK 18-32

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