

INGREDIENTS

2 PERSON | 4 PERSON



2 4 Flatbreads Contains: Sesame. Wheat



2 oz | 4 oz

Arugula

Tomato

5 tsp | 10 tsp Balsamic Glaze

Contains: Milk



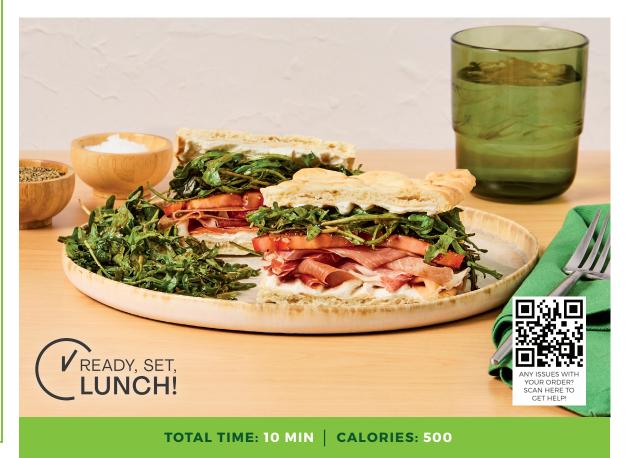
4 oz 8 oz Ricotta Cheese



2 oz | 4 oz Prosciutto

PRIMO PROSCIUTTO SANDWICHES

with Ricotta, Tomato & Balsamic Arugula Salad





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.

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