



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



2 oz | 4 oz
Prosciutto



2 oz | 4 oz
Arugula



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



1 | 2
Peach Jam



1 tsp | 1 tsp
Chili Flakes

OPEN-FACED PROSCIUTTO & JAM SANDWICHES

with Ricotta & Arugula



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 480



BUST OUT

- Medium bowl • Black pepper
- Kosher salt
- Olive oil (1½ tsp | 3 tsp)

CRISPY BUSINESS

Got a few minutes? Make the most of your toast—brush with a bit of olive oil. Toast in a hot skillet or directly on the oven rack until crispy and golden brown.

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OPEN-FACED PROSCIUTTO & JAM SANDWICHES

with Ricotta & Arugula

INSTRUCTIONS

- **Wash and dry produce.** Quarter **lemon**. Toast **sourdough** until golden. Separate **prosciutto** and lay flat on a work surface; cut horizontally into ½-inch strips.
- In a medium bowl, combine **arugula**, 1½ **tsp olive oil** (3 **tsp for 4 servings**), a **pinch of salt and pepper**, and as much **lemon juice** as you like.
- Spread a **thin layer of ricotta** over **toasted sourdough**. Top with **arugula mixture**, **prosciutto strips**, and a **drizzle of jam**. Sprinkle with as many **chili flakes** as you like.
- Divide **open-faced sandwiches** between plates. Serve with any **remaining lemon wedges** on the side.