



QUICK & EASY MARKET MEALS

See below for cooking info, plus a bonus recipe from our chefs!



RICOTTA & HOT HONEY CROSTINI

INGREDIENTS



Demi-Baguette
Contains: Soy, Wheat



Mike's Hot Honey®



Ricotta Cheese
Contains: Milk

Adjust rack to top position and preheat oven to 425 degrees. Slice baguette crosswise into 8 rounds. Spread slices out on a baking sheet and drizzle with oil. Toast on top rack until golden, 5-10 minutes. Meanwhile, season ricotta with salt and pepper. Spread ricotta onto crostini and drizzle with hot honey. Serve immediately.

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HOT HONEY GARLIC BUTTER GLAZED CARROTS

INGREDIENTS



Baby Carrots



Mike's Hot Honey®



Garlic Herb Butter
Contains: Milk

Adjust rack to top position and preheat oven to 425 degrees. Set aside 2 TBSP garlic herb butter to soften. Toss carrots on a baking sheet with a drizzle of olive oil, salt, and pepper. Roast on top rack until tender and lightly browned at the edges, 20–25 minutes. Carefully toss with hot honey and softened garlic herb butter.

BONUS RECIPE!

Round up a few extra ingredients to take your order to the next level.

RECIPE SUGGESTION (additional ingredients not included):

Roughly chop equal parts chives and parsley. After tossing roasted carrots with hot honey and softened garlic butter, sprinkle with chopped herbs.



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