



INGREDIENTS

2 PERSON | 4 PERSON



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



1 | 2
Tomato



½ oz | 1 oz
Cashews
Contains: Tree Nuts



½ oz | 1 oz
Pepitas



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



2 oz | 4 oz
Prosciutto



1 oz | 2 oz
Dried Cranberries



5 tsp | 5 tsp
Balsamic Glaze

FRESH MOZZ & PROSCIUTTO LUNCHBOX

plus Balsamic Drizzle & Cashew Cranberry Trail Mix



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 520



BUST OUT

- Small bowl
- Olive oil (1 tsp | 1 tsp)
- Kosher salt
- Black pepper

A TOAST TO LUNCH

Got a few extra minutes? Toast up the cashews and pepitas in a hot skillet. The heat brings out their natural oils for crunchier texture and deep, roasty flavor—just let cool a few minutes for the crunch to develop.

GET SOCIAL

Share your **#HelloFreshPics** with us **@HelloFresh**

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

FRESH MOZZ & PROSCIUTTO LUNCHBOX

plus Balsamic Drizzle & Cashew Cranberry Trail Mix

INSTRUCTIONS

- **Wash and dry produce.** Slice **prosciutto** in half crosswise. Cut **mozzarella** into ¼-inch-thick slices. Thinly slice **tomato** into rounds; season with a **drizzle of olive oil, salt, and pepper**.
- In a small bowl, combine **cashews, pepitas, and dried cranberries**.
- Toast **sourdough** until golden; halve on a diagonal.
- Divide **toasted sourdough** between plates. On the side, layer slices of **prosciutto, mozzarella, and tomato**; drizzle with as much **balsamic glaze** as you like. Divide **trail mix** between small bowls and serve alongside.