

INGREDIENTS

2 PERSON | 4 PERSON

Veggie Stock

Concentrates

2 TBSP 2 TBSP

Mayonnaise Contains: Eggs

2 oz | 4 oz

Arugula



Microwavable Grain Blend Contains: Wheat



4 oz | 8 oz **Grape Tomatoes**



4 oz | 8 oz Fresh Mozzarella Contains: Milk



5 tsp | 10 tsp Balsamic Vinegar



2 tsp 2 tsp Dijon Mustard



1/2 OZ 1 OZ Sliced Almonds Contains: Tree Nuts

FRESH MOZZ & TOMATO CAPRESE GRAIN BOWLS

with Arugula, Creamy Balsamic Dressing & Almonds



TOTAL TIME: 10 MIN

CALORIES: 790



BUST OUT

- · Large bowl
- Kosher salt
- · Small bowl
- · Black pepper

- Whisk
- Olive oil (¼ Cup | ½ Cup)
- Sugar (¼ tsp | ½ tsp)

THE GRAIN EVENT

Our grain blend is a combo of colorful rices and other grains, like bulgur and barley. Massaging the bag a bit before microwaving helps separate the grains for more even heating.

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FRESH MOZZ & TOMATO CAPRESE GRAIN BOWLS

with Arugula, Creamy Balsamic Dressing & Almonds

INSTRUCTIONS

- · Wash and dry produce.
- Massage grain blend in package; partially open top. Microwave until
 heated through, 90 seconds. Transfer to a large bowl and stir in stock
 concentrates, salt, and pepper; let cool. TIP: For faster cooling, transfer
 bowl to fridge.
- Dice mozzarella into ½-inch pieces. Halve tomatoes.
- In a small bowl, whisk together vinegar, half the mayonnaise, half the mustard, and ¼ tsp sugar until well combined. (For 4 servings, use all the mayonnaise, all the mustard, and ½ tsp sugar.) Gradually whisk in ¼ cup olive oil (½ cup for 4) until creamy. Season with salt and pepper.
- To bowl with grain blend, add arugula, half the mozzarella, half the tomatoes, and as much dressing as you like; toss to combine.
- Divide grain salad between bowls; top with almonds, remaining mozzarella, and remaining tomatoes. Drizzle with any remaining dressing and serve.