



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



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



1 | 2
Mini Cucumber



2 oz | 4 oz
Prosciutto



2 oz | 4 oz
Arugula



1 oz | 2 oz
Goat Cheese
Contains: Milk



½ oz | 1 oz
Hot Honey

GOAT CHEESE & PROSCIUTTO TOASTS

with Arugula & Hot Honey



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 430



BUST OUT

- Medium bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

LOOSEY JUICY

Try firmly rolling the lemon on the countertop with your palm before quartering. This quick hack softens the fruit, helping the wedges yield more juice.

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GOAT CHEESE & PROSCIUTTO TOASTS

with Arugula & Hot Honey

INSTRUCTIONS

- **Wash and dry produce.**
- Toast **sourdough**.
- Quarter **lemon**. Thinly slice **cucumber** on a diagonal; season with **salt** and **pepper**. Separate **prosciutto slices**; cut crosswise into ½-inch strips.
TIP: For easier spreading, bring goat cheese to room temperature.
- In a medium bowl, toss together **arugula**, a **large drizzle of olive oil**, and **juice from one lemon wedge** (juice from two wedges for 4 servings). Season with **salt** and **pepper** to taste.
- Spread a thin layer of **goat cheese** over **toasted sourdough**. Top with as much **sliced cucumber** as you like. Arrange **dressed arugula** and **prosciutto** on top.
- Divide **toasts** between plates; drizzle with **hot honey**. Serve with **remaining lemon wedges** and any **remaining cucumber** on the side.