

Hello
FRESH



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Heirloom Tomato Flatbread

with Walnuts, Pesto, and Balsamic Arugula Salad

Creamy mozzarella + fresh pesto + juicy, burst-in-your-mouth tomatoes = an unforgettable summer pizza. Need we say more? Crank up the oven and get cooking. *Buon appetito!*



Prep: 10 min
Total: 30 min



level 2



veggie



Pizza
Dough



Walnuts



Fresh Mozzarella
Cheese



Pesto



Arugula



Heirloom Grape
Tomatoes



Balsamic
Vinegar

Ingredients

		2 People	4 People
Pizza Dough	1)	1	2
Walnuts	2)	1 oz	2 oz
Fresh Mozzarella Cheese	3)	4 oz	8 oz
Heirloom Grape Tomatoes		4 oz	8 oz
Pesto	3)	¼ Cup	½ Cup
Arugula		2 oz	4 oz
Balsamic Vinegar		1 t	2 t
Olive Oil*		2 t	4 t

*Not Included

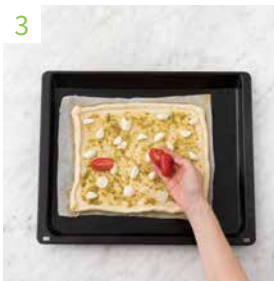
Allergens

- 1) Wheat
- 2) Tree Nuts
- 3) Milk

Tools

Baking sheet,
Medium bowl

Nutrition per person Calories: 771 cal | Fat: 41 g | Sat. Fat: 9 g | Protein: 26 g | Carbs: 69 g | Sugar: 3 g | Sodium: 1213 mg | Fiber: 5 g



1 Prep: Preheat the oven to 450 degrees. **HINT:** If you know you're making this in advance, take the pizza dough out of the fridge to allow it to come to room temperature.

2 Prebake the dough: Using your hands, stretch out the **dough** into a rough ¼-inch-thick rectangle. (**HINT:** If you have a rolling pin or wine bottle, use it to roll out the dough on a lightly floured surface.) Place onto a lightly oiled baking sheet and prick all over with a fork. Place in the oven for 8-10 minutes, until beginning to brown on the edges.

3 Top and bake the flatbread: **Wash and dry all produce.** Meanwhile, halve the **tomatoes**. Thinly slice the **mozzarella**. Roughly chop the **walnuts**. When the **dough** is lightly golden brown, spread with **pesto** and top with the mozzarella and tomatoes. Return to the oven for 5-6 minutes, until melted and slightly golden.

4 Dress the arugula: Meanwhile, toss the **arugula** in a medium bowl with a drizzle of **balsamic vinegar** and **olive oil**. Season with **salt** and **pepper**.

5 Finish and serve: Top the **heirloom tomato flatbread** with **balsamic arugula salad** and **walnuts**. Cut into squares and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

