



HALL OF FAME
TOMATO FLATBREADS
 with Pesto, Fresh Mozzarella, and Balsamic Greens



HELLO
HALL OF FAME
 Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 760

-  Grape Tomatoes
-  Walnuts
(Contains: Tree Nuts)
-  Pesto
(Contains: Milk)
-  Arugula
-  Fresh Mozzarella
(Contains: Milk)
-  Flatbreads
(Contains: Wheat)
-  Balsamic Vinegar
-  Basil

START STRONG

Feel free to adjust the balsamic dressing to taste. Depending on how much dressing you like with your salad, you might not use all of the vinegar and olive oil.

BUST OUT

- Baking sheet
- Medium bowl
- Olive oil (2 tsp | 4 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--------------------|---------------|
| • Grape Tomatoes | 4 oz 8 oz |
| • Fresh Mozzarella | 4 oz 8 oz |
| • Walnuts | 1 oz 2 oz |
| • Flatbreads | 2 4 |
| • Pesto | 2 oz 4 oz |
| • Balsamic Vinegar | 3 tsp 5 tsp |
| • Arugula | 2 oz 4 oz |
| • Basil | ½ oz 1 oz |

HELLO WINE

PAIR THIS
RECIPE WITH



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

 HelloFRESH



1 PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve **tomatoes** lengthwise. Thinly slice **mozzarella**. Roughly chop **walnuts**.



2 SPREAD PESTO

Place **flatbreads** on a baking sheet. Spread **pesto** over top of flatbreads in an even layer.



3 TOP AND BAKE FLATBREADS

Top **flatbreads** with **mozzarella** and **tomatoes**. Bake in oven until cheese is melty and tomatoes are softened, 8-10 minutes.



4 MAKE DRESSING

Meanwhile, in a medium bowl, whisk together **1 TBSP vinegar** (we sent more) and a large drizzle of **olive oil**.



5 TOSS SALAD

Add **arugula** to bowl with **dressing** and toss to combine. Season with **salt** and **pepper**.



6 PLATE AND SERVE

Top baked **flatbreads** with **salad** and sprinkle with **walnuts**. Tear **basil leaves** from stems and scatter over top. Cut into slices and serve.

GAME CHANGER!

Pizza just got a fancy-pants makeover.

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