



INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



2 | 4

Tomatoes



4 oz | 8 oz
Fresh
Mozzarella

Contains: Milk



2 oz | 4 oz
Mixed Greens



½ oz | 1 oz
Sliced Almonds
Contains: Tree Nuts



5 tsp | 10 tsp
Balsamic
Vinegar



4 oz | 8 oz
Roasted Red
Pepper Spread

MOZZARELLA & ROASTED RED PEPPER SANDOS

with an Almond-Studded Green Salad



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 530



BUST OUT

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

MAKE IT AHEAD!

Want to win major you-have-your-stuff-together points? Assemble the sandwiches in the morning, then refrigerate until ready to *mangia*.

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MOZZARELLA & ROASTED RED PEPPER SANDOS

with an Almond-Studded Green Salad

INSTRUCTIONS

- **Wash and dry produce.**
- Halve **ciabattas**. Toast until golden if desired. Halve **tomatoes** lengthwise; slice crosswise into half-moons. Thinly slice **mozzarella** into rounds.
- In a medium bowl (**large bowl for 4 servings**), toss **mixed greens** with **almonds, vinegar**, and a **large drizzle of olive oil**. Season with **salt and pepper**.
- Spread as much **roasted red pepper spread** as you like onto cut sides of **ciabattas**. Fill with **tomatoes, mozzarella**, and a **bit of salad**.
- Halve **sandwiches** on a diagonal and divide between plates. Toss any **remaining tomatoes** into **remaining salad**; serve on the side.

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32