



NECTARINE AND ZUCCHINI PANZANELLA

with Toasted Croutons and White Wine Vinaigrette



HELLO

PANZANELLA

This Tuscan-style salad is the stuff of crouton-lovers' dreams.

PREP: 10 MIN | **TOTAL: 30 MIN** | **CALORIES: 530**



Whole Wheat Baguette
(Contains: Wheat)



Nectarine



Mozzarella Cheese
(Contains: Milk)



White Wine
Vinegar



Zucchini



Shallot



Mint



Arugula

START STRONG

To prep the nectarine, halve it from base to stem end, then pop the pit out with your thumb or the tip of a small knife.

BUST OUT

- Baking sheet
- Peeler
- Large bowl
- Small bowl
- Olive oil (2 TBSP | 4 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Whole Wheat Baguette 1 | 2
- Zucchini 1 | 2
- Nectarine 1 | 2
- Shallot 1 | 2
- Mozzarella Cheese 4 oz | 8 oz
- Mint ¼ oz | ½ oz
- White Wine Vinegar 2 TBSP | 4 TBSP
- Arugula 2 oz | 4 oz

HELLO WINE



PAIR WITH
Curieuse Vin Blanc, NV

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1 PREHEAT OVEN AND SLICE BAGUETTE

Preheat oven to 400 degrees. Slice **baguette** into ¾-inch cubes.



2 TOAST BAGUETTE

Toss **baguette cubes** on a baking sheet with a large drizzle of **olive oil**. Season with **salt** and **pepper**. Toast in oven until golden brown and crisp on outside but still tender in center, 8-10 minutes, tossing halfway through. Set aside to cool.



3 SHAVE ZUCCHINI

Wash and dry all produce. Using a vegetable peeler, shave **zucchini** lengthwise into long ribbons, rotating to shave all sides. Stop shaving once you reach the seedy core; discard core. Place ribbons in a large bowl. Put in refrigerator to chill.



4 PREP

Halve, pit, and thinly slice **nectarine**. Halve, peel, and thinly slice **shallot**. Cut **mozzarella** into ½-inch cubes. Pick **mint leaves** from stems; discard stems. Thinly slice leaves.



5 MAKE VINAIGRETTE

In a small bowl, combine **shallot**, **white wine vinegar**, and a large drizzle of **olive oil**. Season with **salt** and **pepper**. **TIP:** Give vinaigrette a taste. If it seems sharp, add another drizzle of olive oil.



6 FINISH AND PLATE

Remove bowl with **zucchini** from refrigerator. Add **mozzarella**, **baguette cubes**, **mint**, **arugula**, **nectarine**, and **vinaigrette** to bowl. Toss to combine. Season with **salt** and **pepper**. Divide mixture between plates, top with a large drizzle of **olive oil**, and serve.

MINTY FRESH!

The herb adds a cooling blast to this summery salad.

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