



## INGREDIENTS

2 PERSON | 4 PERSON



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



**1 | 2**  
Lemon



**2 oz | 4 oz**  
Prosciutto



**2 oz | 4 oz**  
Arugula



**4 oz | 8 oz**  
Ricotta Cheese  
Contains: Milk



**1 | 2**  
Peach Jam



**1 tsp | 1 tsp**  
Chili Flakes 

# OPEN-FACED PROSCIUTTO & JAM SANDWICHES

with Ricotta & Arugula



 **READY, SET,  
LUNCH!**



ANY ISSUES WITH  
YOUR ORDER?  
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**TOTAL TIME: 10 MIN | CALORIES: 480**



### BUST OUT

- Medium bowl • Black pepper
- Kosher salt
- Olive oil (1½ tsp | 3 tsp)

### CRISPY BUSINESS

Got a few minutes? Make the most of your toast—brush with a bit of olive oil. Toast in a hot skillet or directly on oven rack until crispy and golden brown.

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## OPEN-FACED PROSCIUTTO & JAM SANDWICHES

with Ricotta & Arugula

### INSTRUCTIONS

- **Wash and dry produce.** Quarter **lemon**. Toast **sourdough** until golden. Separate **prosciutto** and lay flat on a work surface; cut horizontally into ½-inch strips.
- In a medium bowl, combine **arugula**, 1½ tsp olive oil (3 tsp for 4 servings), a pinch of salt and pepper, and as much **lemon juice** as you like.
- Spread a **thin layer of ricotta** over toasted **sourdough**. Top with **arugula mixture**, **prosciutto strips**, and a **drizzle of jam**. Sprinkle with as many **chili flakes** as you like.
- Divide **open-faced sandwiches** between plates. Serve with any **remaining lemon wedges** on the side.