

Peach and Tomato Tartines

with Ricotta, Mint, and Almonds

Kiss ordinary toast goodbye and say HELLO to tartines, or French open-faced sandwiches. This one's topped with creamy ricotta, caramelized fruits, and summery greens. It's practically a no-cook meal, which means you'll be "toasting" to dinnertime in under 30 minutes.



Prep: 10 min Total: 25 min



level 1



veggie



Peach



Tomato



Ricotto



Mint



Sliced Almonds



Balsamic Vinegar







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Allergens

Milk
Nuts

3) Wheat

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Tools 2 Baking sheets, Small pan, Large bowl

Nutrition per person Calories: 493 cal | Fat: 25 g | Sat. Fat: 6 g | Protein: 16 g | Carbs: 56 g | Sugar: 27 g | Sodium: 288 mg | Fiber: 7 g



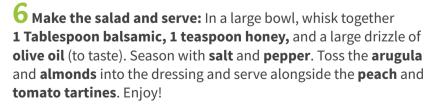
- **1 Prep: Wash and dry all produce**. Preheat the broiler to high or oven to 500 degrees. Halve, pit, and slice the **peach** into wedges. Core and slice the **tomato** into thin wedges. Thinly slice the **mint leaves**.
- **2** Broil the tomato and peach: Place the peach and tomato wedges on a lightly oiled baking sheet and season with salt and pepper. Place in the oven for 4-6 minutes, until the peaches and tomatoes are softened and slightly charred.



- **3 Toast the bread:** Thinly slice the **baguette** on a diagonal. Place the slices onto a baking sheet and drizzle with **olive oil**. Place in the oven for 2-3 minutes, flipping halfway, until lightly golden brown.
- 4 Toast the almonds: Heat a small pan over medium heat. Add the almonds to the pan and cook, tossing, for 2-3 minutes, until lightly golden brown and fragrant. Set aside.



5 Assemble the tartines: Spread each toast with ricotta, then top with a slice of **peach** and **tomato**. Finish each **toast** with **mint** and a drizzle of **honey** (reserve 1 teaspoon honey for the dressing). Season with **salt** and **pepper**.





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