



## INGREDIENTS

MAKES 2 SERVINGS



2

Ciabatta Bread  
(Contains: Wheat)



4 Slices

Gouda Cheese  
(Contains: Milk)



2 oz

Mixed Greens



2 oz

Prosciutto



4 TBSP

Fig Jam



5 tsp

Balsamic Vinegar



# PROSCIUTTO, FIG, AND GOUDA SANDWICH

with Balsamic Mixed Greens



TOTAL TIME: 10 MINS

CALORIES: 670

SERVINGS: 2



### BUST OUT

- Medium bowl
- Kosher salt
- 2 tsp Olive oil
- Black pepper

### MAKE IT AHEAD!

Want to win major you-have-your-stuff-together points? Assemble this sandwich in the morning, then refrigerate until ready to eat.

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## PROSCIUTTO, FIG, AND GOUDA SANDWICH

with Balsamic Mixed Greens

### INSTRUCTIONS

- Wash and dry **mixed greens**.
- Halve **ciabatta**. Toast until golden if desired.
- In a medium bowl, toss **mixed greens** with a large drizzle of **olive oil** and **vinegar** to taste. Season with **salt** and **pepper**.
- Spread **jam** onto cut sides of **ciabatta**. Fill with **prosciutto**, **gouda**, and a small handful of leaves from **salad**.
- Cut **sandwiches** on a diagonal if desired. Serve with remaining **salad** on the side.