



INGREDIENTS

MAKES 2 SERVINGS



2 oz

Mixed Greens



2

Ciabatta Rolls
(Contains: Soy, Wheat)



5 tsp

Balsamic Vinegar



4 TBSP

Fig Jam



2 oz

Prosciutto



4 Slices

Gouda Cheese
(Contains: Milk)

PROSCIUTTO, FIG & GOUDA SANDWICHES

with Balsamic Mixed Greens



✓ **READY, SET,
LUNCH!**

TOTAL TIME: 10 MIN | CALORIES: 600 | 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 the sandwiches in the morning, then refrigerate until ready to eat.

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PROSCIUTTO, FIG & GOUDA SANDWICHES

with Balsamic Mixed Greens

INSTRUCTIONS

- **Wash and dry produce.**
- Halve **ciabatta rolls**. 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 rolls**. Fill with **prosciutto**, **gouda**, and a bit of **salad**.
- Cut **sandwiches** on a diagonal if desired. Serve with remaining **salad** on the side.