



OCT
2016

Creamy Prosciutto Panini

with Fresh Mozzarella Cheese, Basil, and Green Salad

Let's face it: sometimes, you just want a warm and gooey grilled cheese for dinner. We totally get it, which is why our chefs created this hearty panini with all the cheesy goodness you love plus Italian ham, herbs, and a side of greens for balance.



Prep: 10 min
Total: 30 min



level 1



nut
free



Basil



Cucumber



Mozzarella
Cheese



Flatbreads



Prosciutto



Grape
Tomatoes



Spring
Mix



Balsamic
Vinegar

Ingredients

	2 People	4 People
Basil	½ oz	1 oz
Cucumber	1	1
Mozzarella Cheese	1) 4 oz	8 oz
Flatbreads	2) 2	4
Prosciutto	2 oz	4 oz
Grape Tomatoes	4 oz	8 oz
Spring Mix	4 oz	4 oz
Balsamic Vinegar	1 T	2 T
Olive Oil*	2 t	4 t

*Not Included

Allergens

1) Milk

2) Wheat

Tools

Peeler, Large pan,
Baking sheet, Large bowl

Nutrition 2 person Calories: 528 cal | Fat: 25 g | Sat. Fat: 11 g | Protein: 28 g | Carbs: 51 g | Sugar: 6 g | Sodium: 1146 mg | Fiber: 4 g

Nutrition 4 person Calories: 514 cal | Fat: 25 g | Sat. Fat: 11 g | Protein: 27 g | Carbs: 48 g | Sugar: 5 g | Sodium: 1140 mg | Fiber: 3 g

1



2



3



4



1 Prep: Wash and dry all produce. Preheat oven to 200 degrees. Pick **basil leaves** from stems. Discard stems. Peel and halve **cucumber** lengthwise, then thinly slice into half-moons. Thinly slice **mozzarella**.

2 Assemble the panini: Pile **one flatbread** with **mozzarella**, **prosciutto**, and **basil leaves**. Top with other **flatbread**. Cut stack in half widthwise.

3 Cook the panini: Heat a drizzle of **olive oil** in a large pan over medium heat. Add **panini**. Cook until golden brown and **cheese** has melted, 3-4 minutes per side. Transfer to a baking sheet, and place in oven to keep warm. Repeat with remaining **panini**, and add more **olive oil** if necessary.

4 Toss the salad: In a large bowl, toss **tomatoes** (halve the ones that are too large), **spring mix**, and **cucumbers** with a drizzle of **balsamic vinegar** and **olive oil**. Season to taste with **salt** and **pepper**.

5 Serve: Cut the **creamy prosciutto panini** into triangles, and serve with **green salad** on the side. Enjoy!

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