

# **INGREDIENTS**

2 PERSON | 4 PERSON



1 | 2 Lemon



Bread
Contains: Soy, Wheat



2 oz | 4 oz Prosciutto



1 | 2 Apple



4 oz | 8 oz Ricotta Cheese Contains: Milk



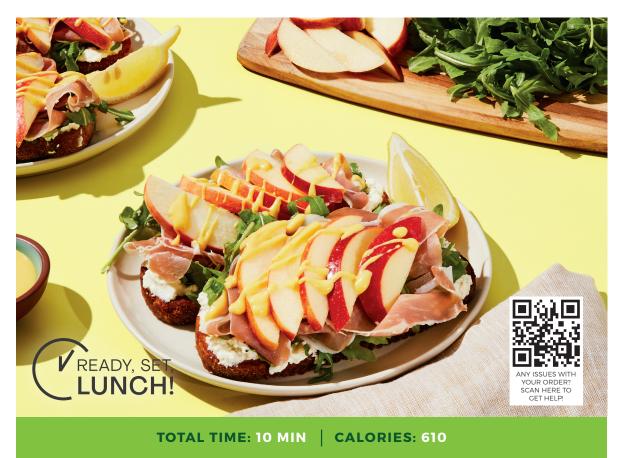
2 oz | 4 oz Arugula



1.5 oz | 3 oz Honey Dijon Dressing Contains: Eggs

# PROSCIUTTO, RICOTTA & APPLE TOASTS

with Arugula & Honey Dijon Dressing





#### **BUST OUT**

Medium bowl - Kosher salt

Whisk
 Black pepper

Large bowl

· Olive oil (2 tsp | 4 tsp)

# **DRESSED TO IMPRESS**

Feel free to assemble these sandwiches in the morning, then refrigerate until ready to eat. Just hold off on the salad! To prevent soggy greens, wait to toss your salad until just before eating.

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# PROSCIUTTO, RICOTTA & APPLE TOASTS

with Arugula & Honey Dijon Dressing

### **INSTRUCTIONS**

- Wash and dry produce. Quarter lemon. Toast sourdough. Separate prosciutto slices and lay flat on a work surface; cut in half crosswise. Halve, core, and thinly slice apple.
- In a medium bowl, whisk together ricotta, a drizzle of olive oil (large drizzle for 4 servings), a pinch of salt, and pepper until whipped.
- In a large bowl, combine arugula, a drizzle of olive oil (large drizzle for 4 servings), juice from one lemon wedge (juice from two wedges for 4), a pinch of salt, and pepper.
- Spread a thin layer of ricotta over toasted sourdough slices. Top
  with arugula, prosciutto, and as many apple slices as you like. Drizzle
  with dressing.
- Divide toasts between plates; add a squeeze of lemon juice to taste over top. Arrange any remaining apple slices on the side and serve with remaining lemon wedges.

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