



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



2 oz | 4 oz
Prosciutto



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs



4 Slices | 8 Slices
Sourdough
Bread
Contains: Soy, Wheat



1 | 2
Apple



2 oz | 4 oz
Arugula

PROSCIUTTO, RICOTTA & APPLE TOASTS

with Arugula & Honey Dijon Dressing



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 610



BUST OUT

- Medium bowl
- Whisk
- Large bowl
- Olive oil (2 tsp | 4 tsp)
- Kosher salt
- Black pepper

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.