



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Mini Cucumber



1.5 oz | 3 oz
Sun-Dried
Tomatoes



1 | 2

Shallot



2 oz | 4 oz
Mixed Greens



1.5 oz | 3 oz
Greek Vinaigrette
Contains: Eggs, Milk



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



½ Cup | 1 Cup
Red Pepper
Hummus
Contains: Sesame



½ Cup | 1 Cup
Feta Cheese
Contains: Milk

SUN-DRIED TOMATO & CUKE SANDWICHES

with Red Pepper Hummus & Feta



✓ READY, SET,
LUNCH!

TOTAL TIME: 10 MIN | CALORIES: 710



BUST OUT

- Medium bowl
- Kosher salt
- Paper towels
- Black pepper

STICKY SITCH

Adding the feta *after* the hummus ensures it sticks and doesn't fall out of the sandwich.

GET SOCIAL

Share your #HelloFreshPics
with us @HelloFresh

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

SUN-DRIED TOMATO & CUKE SANDWICHES

with Red Pepper Hummus & Feta

INSTRUCTIONS

- **Wash and dry produce.**
- Halve, peel, and thinly slice **shallot**. Finely chop **sun-dried tomatoes**. Thinly slice **cucumber** into rounds.
- In a medium bowl, toss together **mixed greens, shallot, and vinaigrette**. Season with **salt** and **pepper** to taste.
- Wrap **bread** in paper towels; microwave until soft, about 40 seconds.
TIP: For more texture, toast the bread instead.
- Spread **half the sourdough slices** with **hummus**, then top with as much **feta** as you like; add **sun-dried tomatoes** and as much **cucumber** and **salad** as you like. Close **sandwiches**.
- Halve **sandwiches** on a diagonal; divide between plates. Serve with any **remaining salad, remaining cucumber, and remaining feta** on the side.

WK 52-30

30