



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Whole Wheat
Pitas

Contains: Sesame,
Wheat



½ Cup | 1 Cup
Italian Cheese
Blend

Contains: Milk



1 | 2

Fig Jam



1 | 1

Lemon



1 tsp | 2 tsp
Chili Flakes



2 oz | 4 oz
Arugula



½ oz | 1 oz
Pecans

Contains: Tree Nuts



2 oz | 4 oz
Prosciutto

SWEET HEAT FIG & PROSCIUTTO PITA PIZZAS

with Arugula Salad & Pecans



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 470



BUST OUT

- Large bowl
- Whisk
- Olive oil (1 **tsp** | 1 **tsp**)
- Kosher salt
- Black pepper

WHY DRY?

Drying the arugula helps the dressing coat the leaves, rather than sliding off into the bowl.

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SWEET HEAT FIG & PROSCIUTTO PITA PIZZAS

with Arugula Salad & Pecans

INSTRUCTIONS

- **Wash and dry produce.**
- Halve **lemon**. Tear or slice **prosciutto** into bite-size pieces.
- Place **pitas** on a microwave-safe plate. Reserve **1 TBSP Italian cheese blend** for serving; top pitas with remaining cheese. Microwave until cheese just melts and pitas are soft, 40-50 seconds. (You may need to **microwave in batches.**)
- In a large bowl, whisk together **jam**, **juice from half the lemon (whole lemon for 4 servings)**, a **drizzle of olive oil**, a **pinch of salt and pepper**, and as many **chili flakes** as you like. Add **arugula**, **pecans**, and **half the prosciutto**; toss until thoroughly coated.
- Cut **cheesy pitas** into quarters and sprinkle with **remaining prosciutto**. Top with **salad** and **reserved Italian cheese blend**.
- Divide **pita pizzas** between plates and serve.