



INGREDIENTS

MAKES 2 SERVINGS



2

Ciabatta Rolls

(Contains: Soy, Wheat)



2 oz

Mixed Greens



4 oz

Fresh Mozzarella

(Contains: Milk)



2

Roma Tomatoes



5 tsp

Balsamic Vinegar



½ oz

Sliced Almonds

(Contains: Tree Nuts)



4 TBSP

Pesto

(Contains: Milk)

PESTO CAPRESE SANDWICHES

with an Almond-Studded Green Salad



✓ **READY, SET,
LUNCH!**

TOTAL TIME: 10 MIN

CALORIES: 670

SERVINGS: 2



BUST OUT

- Medium bowl
- Kosher salt
- 2 tsp Olive oil
- Black pepper

MAKE IT AHEAD!

Want to win major you-have-your-stuff-together points? Assemble the sandwiches in the morning, then refrigerate until ready to *mangia*.

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PESTO CAPRESE SANDWICHES

with an Almond-Studded Green Salad

INSTRUCTIONS

- **Wash and dry all produce.**
- Halve **ciabatta rolls**. Toast until golden if desired. Thinly slice **mozzarella** into rounds. Halve **tomatoes** lengthwise; slice crosswise into half-moons.
- In a medium bowl, toss **mixed greens** and **almonds** with **vinegar** and a large drizzle of **olive oil**. Season with **salt** and **pepper**.
- Spread **pesto** onto cut sides of **ciabatta rolls**. Fill with **tomatoes**, **mozzarella**, and a bit of **salad**.
- Halve **sandwiches** on a diagonal and divide between plates. Toss any remaining **tomatoes** into remaining **salad**; serve on the side.

WK 2-C