



More than Food

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## Peach & Tomato Tartine with Almond and Arugula Salad

During the peak of summer, juicy peaches and tomatoes are nearly as sweet as one another. This almost no-cook dinner couldn't be more simple: ricotta toasts, caramelized fruits, and a refreshing arugula salad. Cheers to summer!



25 min



level 1



veggie



Yellow Peach



Tomato



Ricotta



Basil



Sliced Almonds



Lemon



Honey



Demi Baguette



Arugula



Balsamic Vinegar

## Ingredients

	2 People	4 People
Yellow Peach	1	2
Tomato	1	2
Ricotta	2) 8 oz	16 oz
Basil	1 bunch	2 bunches
Sliced Almonds	3) 1 oz	2 oz
Lemon	1	2
Honey	1 T	2 T
Demi Baguette	1) 2) 4) 1	2
Arugula	4 oz	8 oz
Balsamic Vinegar	2 T	4 T
Olive Oil*	2 1/3 T	4 2/3 T

\*Not Included

## Allergens

- 1) Wheat
- 2) Dairy
- 3) Tree Nuts
- 4) Soy

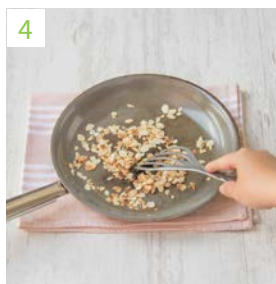
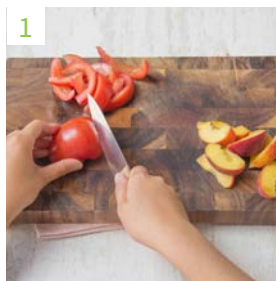
## Tools

Baking Sheet, Small Pan,  
Zester, Medium Bowl

Ruler

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**Nutrition per person** Calories: 709 cal | Carbs: 68 g | Fat: 37 g | Protein: 21 g | Fiber: 9 g | Sodium: 329 mg



**1** Preheat broiler to high or oven to 500 degrees. Halve and pit the **peach**, then slice into wedges. Halve and core the **tomato**, then slice into thin wedges. Pick the **basil leaves** off the stems and discard the stems. Thinly slice the **basil leaves**. Zest and halve the **lemon**.

**2** **Broil the tomato and peach:** place the **peach** and **tomato wedges** on a lightly oiled baking sheet and season with **salt** and **pepper**. Place in the oven for 4-6 minutes, until the peaches and tomatoes are slightly charred.

**3** **Toast the bread:** thinly slice the **baguette** on a diagonal. Toss on a baking sheet with a drizzle of **olive oil** and place in the oven to toast for 2-3 minutes, flipping halfway through, until lightly golden brown.

**4** **Meanwhile, toast the almonds:** heat a small pan over medium heat. Add the **almonds** to the pan and cook, tossing, 2-3 minutes, until lightly golden brown and fragrant. Set aside.

**5** **Assemble the tartines:** spread each toast with **ricotta** then top with a slice of **peach** and **tomato**. Top with a sprinkle of **lemon zest**, **basil**, **salt**, and **pepper**. Drizzle the **tartines** with **1 teaspoon honey**.

**6** **Make the salad dressing:** in a medium bowl, whisk together the **balsamic**, **2 Tablespoons olive oil**, **1 teaspoon honey**, and a squeeze of **lemon**. Season with **salt** and **pepper**.

**7** Toss the **arugula** and **almonds** with the **salad dressing** and serve alongside the peach and tomato **tartines**. Enjoy!