



JUL
2016

Peach and Tomato Tartines

with Ricotta, Mint, and Almonds

Kiss ordinary toast goodbye and say HELLO to tartines, or French open-faced sandwiches. This one's topped with creamy ricotta, caramelized fruits, and summery greens. It's practically a no-cook meal, which means you'll be "toasting" to dinnertime in under 30 minutes.



Prep: 10 min
Total: 25 min



level 1



veggie



Peach



Tomato



Ricotta



Mint



Sliced
Almonds



Balsamic
Vinegar



Honey



Whole Wheat
Demi Baguette



Arugula

Ingredients

	2 People	4 People
Peach	1	2
Tomato	1	2
Arugula	4 oz	8 oz
Mint	¼ oz	½ oz
Ricotta	1) 5 oz	10 oz
Slice Almonds	2) 1 oz	2 oz
Honey	1 T	2 T
Whole Wheat Demi Baguette	3) 1	2
Balsamic Vinegar	1 T	2 T
Olive Oil*	4 t	8 t

*Not Included

Allergens

- 1) Milk
- 2) Nuts
- 3) Wheat

Tools

2 Baking sheets, Small pan, Large bowl

Ruler

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Nutrition per person Calories: 493 cal | Fat: 25 g | Sat. Fat: 6 g | Protein: 16 g | Carbs: 56 g | Sugar: 27 g | Sodium: 288 mg | Fiber: 7 g



1

1 Prep: Wash and dry all produce. Preheat the broiler to high or oven to 500 degrees. Halve, pit, and slice the **peach** into wedges. Core and slice the **tomato** into thin wedges. Thinly slice the **mint leaves**.



2

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 softened and slightly charred.



4

3 Toast the bread: Thinly slice the **baguette** on a diagonal. Place the slices onto a baking sheet and drizzle with **olive oil**. Place in the oven for 2-3 minutes, flipping halfway, until lightly golden brown.

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



5

5 Assemble the tartines: Spread each toast with **ricotta**, then top with a slice of **peach** and **tomato**. Finish each **toast** with **mint** and a drizzle of **honey** (reserve 1 teaspoon honey for the dressing). Season with **salt** and **pepper**.

6 Make the salad and serve: In a large bowl, whisk together **1 Tablespoon balsamic**, **1 teaspoon honey**, and a large drizzle of **olive oil** (to taste). Season with **salt** and **pepper**. Toss the **arugula** and **almonds** into the dressing and serve alongside the **peach** and **tomato tartines**. Enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics and you'll be entered into our weekly photo contest!

