



OCT
2016

Creamy Prosciutto Panini

with Fresh Mozzarella Cheese, Basil, and Green Salad

Although we're calling this a panini, let's face it: it's a grilled cheese. And you know what that means? The entire family will LOVE it. The sandwich is hearty (thanks to the Italian ham), flavorful (thanks to the herbs), and oh-so-creamy.



Prep: 10 min
Total: 30 min



level 1



nut
free



Basil



Cucumber



Mozzarella
Cheese



Flatbreads



Prosciutto



Grape
Tomatoes



Spring
Mix



Balsamic
Vinegar

Ingredients

		4 People	*Not Included
Basil		1 oz	
Cucumber		1	
Mozzarella Cheese	1)	8 oz	
Flatbreads	2)	4	
Prosciutto		4 oz	
Grape Tomatoes		8 oz	
Spring Mix		4 oz	
Balsamic Vinegar		2 T	
Olive Oil*		4 t	

Allergens

1) Milk

2) Wheat

Tools

Peeler, Large pan,
Baking sheet, Large bowl

Nutrition per person Calories: 514 cal | Fat: 25 g | Sat. Fat: 11 g | Protein: 27 g | Carbs: 48 g | Sugar: 5 g | Sodium: 1140 mg | Fiber: 3 g

1



1 Prep: Wash and dry all produce. Preheat oven to 200 degrees. Pick **basil leaves** from stems. Discard stems. Peel and halve **cucumber** lengthwise, then thinly slice into half-moons. Thinly slice **mozzarella**.

2



2 Assemble the panini: Pile **one flatbread** with **mozzarella**, **prosciutto**, and **basil leaves**. Top with **other flatbread**. Cut stack in half widthwise. Repeat with other **two flatbreads**.

3



3 Cook the panini: Heat a large drizzle of **olive oil** in a large pan over medium heat. Add **panini**. Cook until golden brown and **cheese** has melted, 3-4 minutes per side. Transfer to a baking sheet, and place in oven to keep warm. Repeat with remaining **panini**, and add more **olive oil** if necessary.

4



4 Toss the salad: In a large bowl, toss **tomatoes** (halve the ones that are too large), **spring mix**, and **cucumbers** with **4 teaspoons balsamic vinegar** and a large drizzle of **olive oil**. Season with **salt** and **pepper**.

5 Serve: Cut the **creamy prosciutto panini** into triangles, and serve with **green salad** on the side. Enjoy!

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

