



BREAKFAST

SWEET AND SAVORY PLUM FLATBREADS

with Ricotta, Charred Onion, and Arugula



HELLO

CHARRED PLUMS

Warmed in the pan or on the grill to bring out their sweetness and juiciness

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 560



Red Onion



Flatbreads
(Contains: Wheat)



Sliced Almonds
(Contains: Tree Nuts)



Honey



Plums



Arugula



Ricotta Cheese
(Contains: Milk)



Amoretti® Premium Aged Pomegranate Balsamic Vinegar

START STRONG

If grilling, grill oiled onions over direct heat until soft, 5-6 minutes per side. Grill plums cut-side down until browned, about 3 minutes. Grill oiled flatbreads until crisp, 3 minutes per side.

BUST OUT

- Baking sheet
- Large pan
- Large bowl
- Olive oil (5 tsp | 10 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- Red Onion 1 | 2
- Plums 2 | 4
- Flatbreads 2 | 4
- Arugula 2 oz | 4 oz
- Amoretti® Premium Aged Pomegranate Vinegar 1 TBSP | 2 TBSP
- Ricotta Cheese 4 oz | 8 oz
- Sliced Almonds 1 oz | 2 oz
- Honey 2 tsp | 4 tsp

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1 PREHEAT AND PREP

Wash and dry all produce. Preheat broiler or grill to high. Halve and peel **onion**, then cut into ½-inch-thick wedges. Halve and pit **plums**. If broiling, toss onion, a drizzle of **olive oil**, and a pinch of **salt** and **pepper** on a baking sheet.



4 DRESS ARUGULA

In a large bowl, toss **arugula**, **1 TBSP Amoretti® Premium Aged Pomegranate Balsamic Vinegar** (we sent more), and a large drizzle of **olive oil**. Season with **salt**, **pepper**, and more **vinegar** to taste.



2 COOK ONIONS AND PLUMS

Broil **onion** until softened and lightly charred, 8-10 minutes, tossing halfway. Heat a large pan over medium-high heat. Add **plums** cut-side down and cook until lightly charred, 2-3 minutes. **TIP:** See Start Strong section for alternate grilling instructions.



5 ASSEMBLE FLATBREADS

Cut **plums** into thin wedges. Spread **flatbreads** with **ricotta**, then top with plums, **onion**, and **almonds**. Drizzle with **honey** (to taste—you may not use all of it). Season with **salt** and **pepper**. Scatter with a small handful of **arugula**.



3 TOAST FLATBREADS

Remove **onion** from sheet once softened and set aside. Rub **flatbreads** with a large drizzle of **olive oil** and add to same sheet. Broil until crisp and golden brown, 2-3 minutes per side. **TIP:** See Start Strong section for alternate grilling instructions.



6 FINISH AND SERVE

Cut **flatbreads** into slices. Divide between plates and serve with any remaining **arugula** to the side.

AMAZING!

Enjoy the *Amoretti* Premium Aged Pomegranate Balsamic Vinegar

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