



BREAKFAST

ASPARAGUS AND PROSCIUTTO TARTINES

with Lemon Pepper Ricotta and a Potato Hash



HELLO

ASPARAGUS POTATO HASH

Asparagus, potatoes, and prosciutto are a crispy tartine topper.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 460



Yukon Gold Potatoes



Asparagus



Prosciutto



Ricotta Cheese
(Contains: Milk)



Yellow Onion



Lemon



Whole Wheat Bread
(Contains: Wheat)

START STRONG

For an extra-citrusy finish, add a pinch of extra lemon zest to the tops of these tartines.

BUST OUT

- Baking sheet
- Zester
- Large pan
- Small bowl
- Olive oil (1 TBSP | 2 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

- Yukon Gold Potatoes 12 oz | 24 oz
- Yellow Onion 1 | 2
- Asparagus 6 oz | 12 oz
- Lemon 1 | 1
- Prosciutto 2 oz | 4 oz
- Whole Wheat Bread 2 Slices | 4 Slices
- Ricotta Cheese 4 oz | 8 oz

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1 ROAST POTATOES

Wash and dry all produce. Preheat oven to 450 degrees. Cut **potatoes** into ½-inch cubes. Toss on a baking sheet with a large drizzle of **olive oil**. Season with **salt** and **pepper**. Roast in oven until golden brown, about 25 minutes total (we'll be adding more ingredients to the sheet before the potatoes are done).



4 CRISP PROSCIUTTO

Once potatoes are nearly crisp, after about 20 minutes of roasting, remove sheet from oven. Give **potatoes** a toss and push toward one side of sheet. Place **2 prosciutto** slices on other side of sheet. Return sheet to oven and roast until potatoes and prosciutto are crisp, 5-7 minutes more. Remove prosciutto from sheet to cool.



2 PREP

Halve, peel, and dice **onion**. Trim and discard woody bottom ends from **asparagus**, then cut stalks into 1-inch pieces, leaving tips whole. Zest **lemon** until you have 1 tsp zest, then cut into halves.



5 TOAST BREAD, FINISH HASH, AND SEASON RICOTTA

Transfer **potatoes** to pan with hash. Add **bread** to same baking sheet and toast in oven until just crispy, 3-4 minutes. Once **crisped prosciutto** has cooled, roughly chop and add to same pan. Season with **salt, pepper**, and a squeeze of **lemon**. In a small bowl, combine **ricotta, lemon zest**, and a squeeze of **lemon**. Season with **pepper**.



3 START HASH

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **onion** and cook, tossing, until golden brown, about 8 minutes. Season with **salt** and **pepper**. Add **asparagus** and cook, tossing, until tender, 3-4 minutes. Season with **salt** and **pepper**. Remove from heat.



6 PLATE AND SERVE

Spread **ricotta mixture** on one side of each slice of bread. Tear remaining **prosciutto** into pieces and place on top. Cut each slice in half and divide between plates. Place a few pieces of asparagus from hash on top, then serve with remaining hash on side. Dollop hash with any remaining ricotta mixture, if desired.

TOASTY!

You can't go wrong with prosciutto, veg, and ricotta on a rustic piece of bread.