



More than Food

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## Nectarine & Zucchini Panzanella

with Mint, Arugula, and Fresh Mozzarella

What's not to like about a salad that's equal parts bread and veggies? This panzanella is bulked up by thinly shaved zucchini, fresh mozzarella, and a juicy nectarine. Unlike most salads, this one is even better if made a few hours in advance. Just toss in the arugula and mint right before serving!



30 min



level 2



veggie



nut free



Nectarine



Zucchini



Whole Wheat  
Demi Baguette



Fresh  
Mozzarella



Arugula



Mint



Shallot



White Wine  
Vinegar

## Ingredients

	2 People	4 People
Nectarine	1	2
Zucchini	1	2
Whole Wheat Demi Baguette	1) 2) 3)	2
Fresh Mozzarella	2) 4 oz	8 oz
Arugula	2 oz	4 oz
Mint	¼ oz	½ oz
Shallot	1	2
White Wine Vinegar	2 T	4 T
Olive Oil*	2 T	4 T

\*Not Included

## Allergens

1) Wheat

2) Dairy

3) Soy

## Tools

Baking Sheet, Large Bowl, Small Bowl, Peeler

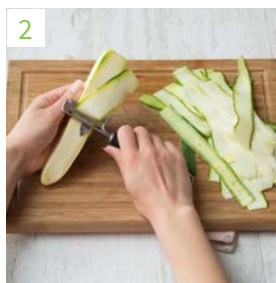
Ruler

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**Nutrition per person** Calories: 558 cal | Carbs: 50 g | Fat: 32 g | Protein: 21 g | Fiber: 7 g | Sodium: 546 mg



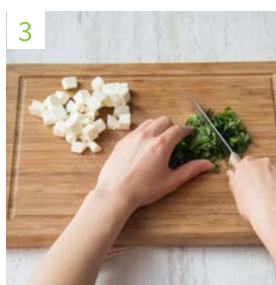
**1** Preheat oven to 400 degrees. Slice the **bread** into ¾-inch cubes. Toss the bread cubes on a baking sheet with ½ **Tablespoon olive oil** and season with **salt** and **pepper**. Place baking sheet in the oven to toast for 5-7 minutes, until golden brown but still soft in the middle.



**2** Meanwhile, halve, pit, and thinly slice the **nectarine**. Thinly slice the **shallot**. Using a vegetable peeler, shave the **zucchini** into ribbons lengthwise, rotating as necessary. Toss the **zucchini ribbons** in a large bowl with **1 Tablespoon white wine vinegar**. Season with **salt** and **pepper**.

**3** Slice **half the mozzarella** into ½-inch cubes. Chop the **mint leaves**.

**TIP:** Save the remaining mozzarella for the next time you make this recipe, or any other recipe that calls for it @ [hellofresh.com/recipe](https://hellofresh.com/recipe). Or, if you're feeling indulgent, add it right into the salad!



**4** Make the **vinaigrette**: in a small bowl, combine the **shallot**, **remaining 1 Tablespoon vinegar**, and **1½ Tablespoons olive oil**. Season with **salt** and **pepper**.

**5** Add the **mozzarella**, **bread cubes**, **mint**, **arugula**, **nectarine**, and **vinaigrette** to the bowl with the **zucchini**. Toss to combine, season with **salt** and **pepper**, and enjoy!

