



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Granny Smith
Apple



1 | 1

Lemon



4 Slices | 8 Slices
Sourdough Bread
Contains: Soy, Wheat



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



1 tsp | 1 tsp
Garlic Powder



2 oz | 4 oz
Arugula



1 oz | 2 oz
Walnuts
Contains: Tree Nuts



½ oz | 1 oz
Hot Honey

APPLE, RICOTTA & HOT HONEY TOASTS

with Arugula Walnut Salad



✓ READY, SET,
LUNCH!



ANY ISSUES WITH
YOUR ORDER?
SCAN HERE TO
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 680



BUST OUT

- Medium bowl
- Kosher salt
- Large bowl
- Black pepper
- Olive oil (4 tsp | 7 tsp)

LEMON LOVE

Try rolling the lemon under your palm on the countertop before quartering. This hack softens the citrus fruit, making it easier to get all of that juice when you squeeze it.

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APPLE, RICOTTA & HOT HONEY TOASTS

with Arugula Walnut Salad

INSTRUCTIONS

- **Wash and dry produce.**
- Quarter **lemon**. Halve, core, and thinly slice **apple**. Toast **sourdough**.
- In a medium bowl, combine **ricotta**, **crème fraîche**, **half the garlic powder**, **juice from one lemon wedge**, **1 TBSP olive oil**, and a **big pinch of salt and pepper** until fluffy. (For 4 servings, use all the garlic powder, juice from two lemon wedges, and 2 TBSP olive oil.)
- In a large bowl, toss **arugula**, **half the walnuts**, and **half the apple** with a **drizzle of olive oil** and as much **lemon juice** as you like. Taste and season with **salt and pepper**.
- Divide **salad** and **toasted sourdough** between plates. Spread sourdough with as much **ricotta mixture** as you like. Top with **remaining apple**. Drizzle with **hot honey** and sprinkle with **remaining walnuts**. Serve.