



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Baby Lettuce



1 | 2

Bell Pepper*



1 | 2

Mini Cucumber



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1.5 oz | 3 oz

Italian Dressing

Contains: Milk



1 tsp | 1 tsp

Dried Oregano



4 oz | 8 oz

Grape Tomatoes



2 oz | 4 oz

Prosciutto



1 | 2

Croutons

Contains: Milk, Wheat



✓ **READY, SET,
LUNCH!**



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

*The ingredient you received may be a different color.

TOTAL TIME: 10 MIN | CALORIES: 410



BUST OUT

- Large bowl
- Kosher salt
- Black pepper
- Olive oil (1 TBSP | 2 TBSP)
- Sugar ($\frac{1}{4}$ tsp | $\frac{1}{2}$ tsp)

DRESSED TO IMPRESS

You can assemble this salad in the morning and refrigerate until ready to eat—but wait to toss and garnish until just before eating to prevent soggy greens and keep croutons crisp.

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ITALIAN HOAGIE SALAD WITH PROSCIUTTO

plus Creamy Italian Dressing & Croutons

INSTRUCTIONS

- **Wash and dry produce.**
- Trim and discard root end from **lettuce**; roughly chop into bite-size pieces. Halve, core, and slice **bell pepper** into strips. Slice **cucumber** into $\frac{1}{4}$ -inch-thick rounds.
- In a large bowl, combine **mayonnaise**, **Italian dressing**, **half the oregano**, **1 TBSP olive oil**, $\frac{1}{4}$ tsp **sugar**, and **salt and pepper** to taste. (For 4 servings, use all the oregano, 2 TBSP olive oil, and $\frac{1}{2}$ tsp sugar.) Add **lettuce**, **bell pepper**, **cucumber**, and **tomatoes**; toss to coat.
- Tear **prosciutto** into bite-size pieces. (TIP: Refrigerate prosciutto until ready to use, so it's easier to tear!) Gently crush **croutons** in their bag.
- Divide **salad** between bowls. Top with **prosciutto** and **crushed croutons**. Serve.