



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Apple



2 oz | 4 oz
Arugula



½ oz | 1 oz
Pecans
Contains: Tree Nuts



2 oz | 4 oz
Prosciutto



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



5 tsp | 10 tsp
Balsamic Glaze

PROSCIUTTO & APPLE ARUGULA SALAD

with Feta, Pecans & Balsamic Glaze



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 330



BUST OUT

- Large bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)

NUT JOB

If you have an extra moment, toast the pecans in a dry pan over medium heat to amp up their flavor and crunch.

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PROSCIUTTO & APPLE ARUGULA SALAD

with Feta, Pecans & Balsamic Glaze

INSTRUCTIONS

- **Wash and dry produce.**
- Halve, core, and thinly slice **apple**. Cut **prosciutto** into strips lengthwise, then halve crosswise.
- In a large bowl, combine **arugula, apple, prosciutto, half the feta, a large drizzle of olive oil, salt, and pepper.**
- Divide **salad** between bowls.
- Garnish with **pecans and remaining feta**. Drizzle with as much **balsamic glaze** as you like and serve.