



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Baby Lettuce



1 | 2

Granny Smith
Apple



2 oz | 4 oz
Prosciutto



1 oz | 2 oz
Dried Cherries



½ oz | 1 oz
Pepitas



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



3 oz | 6 oz
Honey Dijon
Dressing
Contains: Eggs

HONEY DIJON PROSCIUTTO & APPLE SALAD

with Dried Cherries, Pepitas & Parmesan



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 470



BUST OUT

- Large bowl

WE PROPOSE A TOAST

If you have an extra minute or two, toast the pepitas in a small dry pan over medium heat until golden to enhance their nuttiness and crunch.

GET SOCIAL

Share your **#HelloFreshPics**
with us **@HelloFresh**

(646) 846-3663 | hello@hellofresh.com

[HelloFresh.com](https://www.hellofresh.com)

HONEY DIJON PROSCIUTTO & APPLE SALAD

with Dried Cherries, Pepitas & Parmesan

INSTRUCTIONS

- **Wash and dry produce.**
- Trim and discard root end from **lettuce**; roughly chop. Halve, core, and thinly slice **apple**. Cut **prosciutto** into strips lengthwise, then halve crosswise.
- In a large bowl, combine **lettuce, apple, prosciutto, cherries, pepitas, and half the Parmesan.**
- Toss **salad** with as much **dressing** as you like.
- Divide **salad** between bowls; garnish with **remaining Parmesan**. Serve.