

INGREDIENTS

2 PERSON | 4 PERSON



1 2

2 4 Flatbreads Contains: Sesame. Wheat



Balsamic Vinegar

5 tsp 10 tsp

2 oz 4 oz

Arugula

Tomato



Contains: Milk

2 oz 4 oz Prosciutto

PRIMO PROSCIUTTO SANDWICHES

with Ricotta, Tomato & Balsamic Arugula Salad



TOTAL TIME: 10 MIN CALORIES: 480



BUST OUT

- Large bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)

ΤΟΜΑΤΟ ΤΙΡ

Always squish tomatoes when you're trying to slice or dice 'em? Try a serrated or bread knife! The blade's teeth will cut through the skin every time.

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PRIMO PROSCIUTTO SANDWICHES

with Ricotta, Tomato & Balsamic Arugula Salad

INSTRUCTIONS

- Halve flatbreads crosswise; toast until golden.
- Wash and dry produce.
- Thinly slice tomato into rounds; lightly season with salt and pepper.
- In a large bowl, combine vinegar, a large drizzle of olive oil, and ½ tsp sugar (1 tsp for 4 servings). Add arugula and toss to combine; season with salt and pepper.
- Spread smooth sides of **toasted flatbreads** with **ricotta**. Top half the flatbreads with **prosciutto**, **tomato slices**, and as much **salad** as you like. Top with remaining flatbreads, coated sides down.
- Halve sandwiches crosswise. Divide between plates; serve with any remaining salad on the side.