



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Lemon



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



2 oz | 4 oz
Prosciutto



1 | 2
Apple



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



2 oz | 4 oz
Arugula



1.5 oz | 3 oz
Honey Dijon
Dressing
Contains: Eggs

PROSCIUTTO, RICOTTA & APPLE TOASTS

with Arugula & Honey Dijon Dressing



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 590



BUST OUT

- Medium bowl
- Whisk
- Large bowl
- Olive oil (2 tsp | 4 tsp)
- Kosher salt
- Black pepper

MAIN SQUEEZE

Apples start to brown as soon as they're sliced. Squeeze a little lemon juice directly over the slices to keep them looking their best until you're ready to serve.

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PROSCIUTTO, RICOTTA & APPLE TOASTS

with Arugula & Honey Dijon Dressing

INSTRUCTIONS

- **Wash and dry produce.** Quarter lemon. Toast **sourdough**. Separate **prosciutto slices** and lay flat on a work surface; cut in half crosswise. Halve, core, and thinly slice **apple**.
- In a medium bowl, whisk together **ricotta**, a **drizzle of olive oil** (large drizzle for 4 servings), a **pinch of salt**, and **pepper** until whipped.
- In a large bowl, combine **arugula**, a **drizzle of olive oil** (large drizzle for 4 servings), **juice from one lemon wedge** (juice from two wedges for 4), a **pinch of salt**, and **pepper**.
- Spread a **thin layer of ricotta** over toasted **sourdough slices**. Top with **arugula**, **prosciutto**, and as many **apple slices** as you like. Drizzle with **dressing**.
- Divide **toasts** between plates; add a **squeeze of lemon juice** to taste over top. Arrange any **remaining apple slices** on the side and serve with **remaining lemon wedges**.