



FRESH MOZZ & PROSCIUTTO LUNCHBOX

plus Balsamic Drizzle & Cashew Cranberry Trail Mix

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Demi-Baguette
Contains: Soy, Wheat



4 oz | 8 oz

Fresh Mozzarella
Contains: Milk



1 | 2

Tomato



2 oz | 4 oz

Prosciutto



½ oz | 1 oz

Cashews
Contains: Tree Nuts



½ oz | 1 oz

Walnuts
Contains: Tree Nuts



½ oz | 1 oz

Pepitas



1 oz | 2 oz

Dried Cranberries



5 tsp | 5 tsp

Balsamic Glaze



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 15 MIN | CALORIES: 580



BUST OUT

- Small bowl
- Black pepper
- Kosher salt
- Olive oil (1 tsp | 1 tsp)

A TOAST TO LUNCH

Got a few extra minutes? Toast up the cashews, walnuts, and pepitas in a hot skillet. The heat brings out their natural oils for crunchier texture and deep, roasty flavor—just let cool a few minutes for the crunch to develop.

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INSTRUCTIONS

- **Wash and dry produce.** Slice **prosciutto** in half crosswise. Cut **mozzarella** into ¼-inch-thick slices. Thinly slice **tomato** into rounds; season with a **drizzle of olive oil, salt, and pepper.**
- In a small bowl, combine **cashews, walnuts, pepitas, and dried cranberries.**
- Halve **baguette** lengthwise; toast until golden. Cut baguette halves in half on a diagonal.
- Divide **toasted baguette halves** between plates. On the side, layer slices of **prosciutto, mozzarella, and tomato**; drizzle with as much **balsamic glaze** as you like. Divide **trail mix** between small bowls and serve alongside.