



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Ciabatta

Contains: Soy, Wheat



4 oz | 8 oz

Fresh Mozzarella
Cheese

Contains: Milk



5 tsp | 5 tsp

Balsamic Vinegar



2 TBSP | 2 TBSP

Mayonnaise

Contains: Eggs



5 oz | 10 oz

Spinach



4 oz | 8 oz

Grape Tomatoes



1 | 1

Chickpeas



1 tsp | 1 tsp

Garlic Powder



2 tsp | 2 tsp

Dijon Mustard

SPINACH CAPRESE SALAD

with Chickpeas, Ciabatta Croutons & Dressing



✓ **READY, SET,
LUNCH!**



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

TOTAL TIME: 10 MIN | CALORIES: 650



BUST OUT

- Strainer
- Small bowl
- Whisk
- Olive oil (7 tsp | 13 tsp)
- Sugar (½ tsp | 1 tsp)
- Large bowl
- Kosher salt
- Black pepper

TOTE CUISINE

Take it to go! Pack dressing and ciabatta croutons separately. Tuck spinach, tomatoes, mozz, and chickpeas in a container. Lunchtime? Toss it all together!

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SPINACH CAPRESE SALAD

with Chickpeas, Ciabatta Croutons & Dressing

INSTRUCTIONS

- **Wash and dry produce.** Halve **tomatoes** lengthwise. Dice **mozzarella** into ½-inch pieces. Halve **ciabatta**; drizzle with **olive oil** and sprinkle with **half the garlic powder** (all for 4 servings). Toast until golden. Drain and rinse **chickpeas**.
- In a small bowl, whisk together **half the vinegar**, **half the mayonnaise**, **half the mustard**, and ½ tsp **sugar** until smooth. (For 4 servings, use all the vinegar, all the mayonnaise, all the mustard, and 1 tsp sugar.) Slowly whisk in **2 TBSP olive oil** (4 TBSP for 4) until creamy; season with **salt** and **pepper**.
- Dice **toasted ciabatta** into 1-inch pieces. Season with **salt** and **pepper**.
- In a large bowl, combine **spinach**, **tomatoes**, **mozzarella**, **ciabatta croutons**, **half the chickpeas** (all for 4 servings), and as much **dressing** as you like. (You'll have extra dressing; save for another use.) Taste and season with **salt** and **pepper**.
- Divide **salad** between bowls and serve.