



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Apple



2 oz | 4 oz
Arugula



½ oz | 1 oz
Pecans
Contains: Tree Nuts



1 | 2
Ciabatta
Contains: Soy, Wheat



2 oz | 4 oz
Prosciutto



½ Cup | 1 Cup
Feta Cheese
Contains: Milk



5 tsp | 10 tsp
Balsamic Glaze

PROSCIUTTO & APPLE ARUGULA SALAD

with Feta, Pecans, Balsamic Glaze & Olive Oil Toasts



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 480



BUST OUT

- Large bowl
- Black pepper
- Kosher salt
- Olive oil (1 TBSP | 1 TBSP)

TOAST FOR THE MOST

If you have an extra moment, toast the pecans in a dry pan over medium heat to amp up their flavor and crunch.

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PROSCIUTTO & APPLE ARUGULA SALAD

with Feta, Pecans, Balsamic Glaze & Olive Oil Toasts

INSTRUCTIONS

- **Wash and dry produce.**
- Halve **ciabatta** crosswise; toast until golden.
- Halve, core, and thinly slice **apple**. Cut **prosciutto** into strips lengthwise, then halve crosswise.
- In a large bowl, combine **arugula**, **apple**, **prosciutto**, **half the feta**, a **large drizzle of olive oil**, **salt**, and **pepper**.
- Drizzle cut sides of **toasted ciabatta** with **olive oil** and halve on a diagonal.
- Divide **salad** between bowls. Garnish with **pecans** and **remaining feta**. Drizzle with as much **balsamic glaze** as you like. Serve with **olive oil toasts** on the side.