



**HELLO  
FRESH**

## INGREDIENTS

2 PERSON | 4 PERSON



**1 Clove | 2 Cloves**  
Garlic



**8 oz | 16 oz**  
Grape Tomatoes



**¼ oz | ¼ oz**  
Parsley



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk



**8 oz | 16 oz**  
Ricotta Cheese  
Contains: Milk



**1 tsp | 2 tsp**  
Chili Flakes



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



**½ oz | 1 oz**  
Walnuts  
Contains: Tree Nuts



**5 tsp | 10 tsp**  
Balsamic Glaze



**✓ READY, SET,  
LUNCH!**



ANY ISSUES WITH  
YOUR ORDER?  
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GET HELP!

**TOTAL TIME: 15 MIN | CALORIES: 650**



## BUST OUT

- Large pan
- Small bowl
- Baking sheet
- Kosher salt
- Medium bowl
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)

## THE MORE YOU KNOW

Charring or roasting tomatoes at a higher heat (as you do at 450 degrees here) helps bring out their natural sweetness and a richer, almost smoky flavor. Try charring grape tomatoes again to top garlicky pastas or grain bowls.

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# CHARRED TOMATO & RICOTTA TOASTS

with Walnuts, Chili Flakes & Balsamic Glaze

## INSTRUCTIONS

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Peel and mince or grate **garlic**. Heat a **large drizzle of oil** in large pan over medium-high heat. Add **tomatoes** and season with **salt** and **pepper**. Cook, stirring occasionally, until tomatoes begin to burst, 2-3 minutes. **TIP: If tomatoes haven't burst, gently press them with a spatula to help them along.**
- Meanwhile, pick **parsley leaves** from stems; mince leaves. In a medium bowl, combine **ricotta**, **half the Parmesan**, and **half the minced parsley** (save the remaining Parmesan and minced parsley for serving). Season with **salt** and a **pinch of chili flakes** to taste.
- In a small bowl, combine **remaining garlic** and a **large drizzle of olive oil**; season with **salt** and **pepper**. Brush one side of each **sourdough slice** with **garlic oil**. Place on a baking sheet; bake on top rack until toasted, 4-5 minutes.
- Remove sheet from oven; add **walnuts** to same sheet. (**TIP: If sourdough is done at this point, remove from sheet.**) Return to oven until walnuts are toasted, 2-3 minutes. Transfer to a cutting board to cool slightly; roughly chop.
- Divide **toasts** between plates; spread with **herby ricotta**. Evenly top with **tomatoes**, **walnuts**, and **remaining Parmesan**. Sprinkle with **remaining minced parsley** and **chili flakes** to taste. Drizzle with as much **balsamic glaze** as you like and serve.