



INGREDIENTS

2 PERSON | 4 PERSON



1 | 1

Red Onion



1 | 2

Tomato



1 tsp | 1 tsp
Dried Oregano



1 | 2
Baby Lettuce



8 oz | 16 oz
Smoked Deli Ham



1½ oz | 3 oz
Italian Dressing
Contains: Milk



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



½ Cup | 1 Cup
Italian Cheese
Blend
Contains: Milk

SMOKED HAM & CHEESE SUB SALAD

with Tomato, Onion & Creamy Italian Dressing



✓ READY, SET
LUNCH!

TOTAL TIME: 15 MIN | CALORIES: 470



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



BUST OUT

- Small bowl • Large bowl
- Olive oil (2 tsp | 2 tsp)
- Sugar (¼ tsp | ½ tsp)

SLICELY DONE

Always squish tomatoes when you're trying to slice 'em? Try a serrated or bread knife! The blade's teeth will cut through the skin every time.

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SMOKED HAM & CHEESE SUB SALAD

with Tomato, Onion & Creamy Italian Dressing

INSTRUCTIONS

- **Wash and dry produce.**
- Halve, peel, and thinly slice **half the onion** (all for 4 servings). (TIP: If you have some time, soak the onion in cold water for 5 minutes to reduce the oniony bite.) Thinly slice **tomato** into rounds.
- In a small bowl, toss **sliced onion** and **tomato** with **half the oregano** (all for 4 servings), a **large drizzle of olive oil**, **salt**, and **pepper**.
- Trim and discard root end from **lettuce**; roughly chop leaves. Cut **ham** into 1-inch pieces.
- In a large bowl, combine **dressing**, **mayonnaise**, and ¼ tsp **sugar** (½ tsp for 4 servings). Add **onion and tomato mixture**, **lettuce**, **diced ham** (separating pieces with your hands), and **Italian cheese blend**. Toss to combine.
- Divide **salad** between bowls and serve.