



# APPLE, RICOTTA & HOT HONEY TOASTS

with Arugula Walnut Salad

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 1  
Lemon



1 | 2  
Granny Smith  
Apple



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



4 oz | 8 oz  
Ricotta Cheese  
Contains: Milk



4 TBSP | 8 TBSP  
Crème Fraîche  
Contains: Milk



1 tsp | 1 tsp  
Garlic Powder



2 oz | 4 oz  
Arugula



1 oz | 2 oz  
Walnuts  
Contains: Tree Nuts



½ oz | 1 oz  
Hot Honey



✓ READY, SET,  
LUNCH!



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TOTAL TIME: 10 MIN | CALORIES: 620



### BUST OUT

- Medium bowl
- Kosher salt
- Large bowl
- Black pepper
- Olive oil (4 tsp | 7 tsp)

### MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

*For HelloCustom nutritional information, please refer to HelloFresh.com.*

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### INSTRUCTIONS

- **Wash and dry produce.**
- Quarter **lemon**. Halve, core, and thinly slice **apple**. Toast **sourdough**.
- In a medium bowl, combine **ricotta**, **crème fraîche**, **half the garlic powder**, **juice from one lemon wedge**, **1 TBSP olive oil**, and a **big pinch of salt and pepper** until fluffy. (For 4 servings, use all the garlic powder, juice from two lemon wedges, and 2 TBSP olive oil.)
- In a large bowl, toss **arugula**, **half the walnuts**, and **half the apple** with a **drizzle of olive oil** and as much **lemon juice** as you like. Taste and season with **salt and pepper**.
- Divide **salad** and **toasted sourdough** between plates. Spread **sourdough** with as much **ricotta mixture** as you like. Top with **remaining apple**. Drizzle with **hot honey** and sprinkle with **remaining walnuts**. Serve.