



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2

Baby Lettuce



1 | 2

Tomato



2 | 4

Demi-Baguettes

Contains: Soy, Wheat



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1.5 oz | 3 oz

Italian Dressing

Contains: Milk



¼ Cup | ½ Cup

Monterey Jack
Cheese

Contains: Milk



8 oz | 16 oz

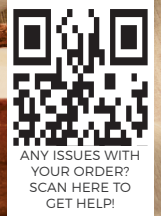
Smoked Deli Ham

SMOKED HAM & CHEESE SUBS

with Wedge Salad & Creamy Italian Dressing



✓ READY, SET,
LUNCH!



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

TOTAL TIME: 15 MIN | CALORIES: 650



BUST OUT

- Small bowl

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.

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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SMOKED HAM & CHEESE SUBS

with Wedge Salad & Creamy Italian Dressing

INSTRUCTIONS

- **Wash and dry produce.**
- Trim and discard root end from **lettuce**; halve lettuce lengthwise (**don't separate into leaves!**). Finely slice half the lettuce crosswise; cut remaining lettuce into two wedges (**four wedges for 4 servings**). Thinly slice **tomato** into rounds.
- Halve and toast **baguettes**.
- Meanwhile, in a small bowl, combine **mayonnaise** and **dressing**.
- Fill **toasted baguettes** with **Monterey Jack**, **ham**, **sliced lettuce**, **tomato rounds**, and **half the creamy dressing**.
- Halve **subs** on a diagonal.
- Divide **subs** and **lettuce wedges** between plates. Drizzle wedges with **remaining creamy dressing** and serve.