

INGREDIENTS

2 PERSON | 4 PERSON



2 4 Pitas Contains: Sesame. Wheat



½ Cup 1 Cup Mozzarella Cheese Contains: Milk



1tsp | 1tsp Dried Oregano



1 2 Tomato



1 2 **Green Olives**



¼ oz | ½ oz Dill



2 oz | 4 oz Arugula



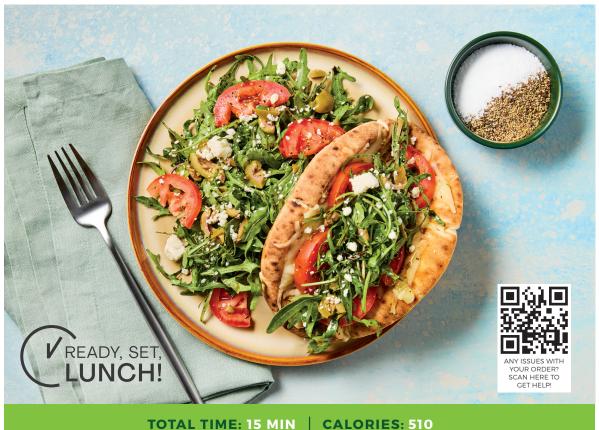
1/2 Cup | 1 Cup Feta Cheese Contains: Milk



5 tsp | 10 tsp Balsamic Glaze

GREEK ARUGULA & FETA SALAD PITA WRAPS

with Mozzarella. Tomato. Dill & Olives



BUST OUT

- Large pan
- Cooking oil
- Large bowl
- (1 tsp | 1 tsp)
- Kosher salt
- Olive oil
 (1 tsp | 1 tsp)
- Black pepper

THAT'S A WRAP

For the perfect wrap, don't overstuff! Enjoy the remaining salad alongside.

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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GREEK ARUGULA & FETA SALAD PITA WRAPS

with Mozzarella, Tomato, Dill & Olives

INSTRUCTIONS

- Lay out pitas on a flat work surface. Top with mozzarella and half the oregano (all for 4 servings).
- Heat a drizzle of oil in a large pan over medium heat. Add pitas (cheese sides up) and cook, covered, until bottoms are crispy and cheese melts,
 3-4 minutes. (Depending on the size of your pan, you may need to work in batches.)
- While pitas cook, wash and dry produce. Roughly chop olives. Roughly chop dill. Halve tomato lengthwise; thinly slice into half-moons. Season with salt and pepper.
- In a large bowl, toss arugula, feta, and as many olives and as much dill as you like with a drizzle of olive oil, a pinch of salt, pepper, and balsamic glaze to taste (we started with half, then added a bit more).
- Once cheesy pitas are done cooking, divide between plates. Top with as many tomato rounds and as much salad as you like.
- Fold **pita wraps** in half. Serve with any **remaining tomato rounds** and any **remaining salad** on the side.

WK 24-28

20