



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



2 oz | 4 oz

Prosciutto



2 TBSP | 4 TBSP

Mayonnaise

Contains: Eggs



1 tsp | 2 tsp

Chili Flakes



1 | 2

Tomato



2 oz | 4 oz

Arugula



1 | 2

Fig Jam



2 Slices | 4 Slices

Gouda Cheese

Contains: Milk

# GOUDA, PROSCIUTTO & FIG JAM SANDWICHES

with Tomato & Arugula



READY, SET,  
**LUNCH!**

TOTAL TIME: 10 MIN | CALORIES: 600

## BUST OUT

- Medium bowl • Black pepper
- Kosher salt
- Olive oil (1 tsp | 1 tsp)

## MAKE IT AHEAD!

Want to win major you-have-your-stuff-together points? Assemble the sandwiches in the morning, then refrigerate until ready to eat.

## 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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# GOUDA, PROSCIUTTO & FIG JAM SANDWICHES

with Tomato & Arugula

## INSTRUCTIONS

- Halve **ciabattas**; toast until golden.
- Meanwhile, **wash and dry produce**. Slice **tomato** into ¼-inch rounds. Tear or slice **prosciutto** crosswise into bite-size pieces.
- In a medium bowl, toss **arugula** with a **drizzle of olive oil, salt, and pepper**.
- Spread **mayonnaise** onto cut sides of **bottom ciabatta halves**. Spread **jam** onto cut sides of **top ciabatta halves**; sprinkle with as many **chili flakes** as you like. Layer bottom ciabatta halves with as much **dressed arugula** as you like. Top with **prosciutto, gouda, and tomato**. Close **sandwiches**.
- Halve **sandwiches** on a diagonal; divide between plates and serve with any **remaining arugula** on the side.