



INGREDIENTS

2 PERSON | 4 PERSON



½ Cup | ½ Cup
Flour
Contains: Wheat



1½ TBSP | 1½ TBSP
Sour Cream
Contains: Milk



2 | 4
Eggs
Contains: Eggs



1 | 1
Milk
Contains: Milk



4 oz | 4 oz
Fresh Mozzarella
Cheese
Contains: Milk



2 oz | 2 oz
Prosciutto



2 oz | 2 oz
Arugula



5 tsp | 5 tsp
Balsamic Glaze



1 | 2
Orange



8 oz | 16 oz
Mango



8 oz | 16 oz
Pineapple



1 | 2
Lime



ANY ISSUES WITH YOUR ORDER?
WE'D BE SIMMERING LIKE STEW OVER
THERE TOO. SCAN HERE TO GET HELP!



HELLO

DUTCH BABY

A turn in the oven helps this giant pancake reach puffed-up perfection.

SAVORY DUTCH BABY

with Prosciutto, Mozzarella, Arugula & Fruit Salad



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 640



TIMED TOPPER

Wait until just before serving to top your Dutch baby with arugula—it's a delicate green that can easily wilt if left on a hot surface for too long. Wilting won't change the flavor, but we prefer our toppings crisp and fresh!

BUST OUT

- Large bowl
- Whisk
- Large pan
- 2 Medium bowls
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
Contains: Milk

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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*Wash hands and surfaces after handling raw eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness.



1 START PREP & MIX BATTER

- Adjust rack to middle position and preheat oven to 425 degrees. Allow ingredients to come to room temperature. **Wash and dry produce.**
- In a large bowl, whisk together **half the sour cream, two eggs***, **½ cup flour**, **¼ cup milk**, and a **big pinch of salt** until smooth (for 4 servings, use all the sour cream, three eggs, ½ cup flour, and ½ cup milk; save remaining egg for another use). (Be sure to measure the milk—we sent more.)



3 FINISH PREP & MAKE SALAD

- While Dutch baby bakes, dice **half the mozzarella (all the mozzarella for 4 servings)** into ½-inch pieces. Roughly tear **half the prosciutto (all the prosciutto for 4)** into thirds (it's OK if the pieces aren't perfect—it looks better that way!). Peel **orange**, removing as much pith as possible; thinly slice crosswise into rounds. Drain **mango** and **pineapple**. Cut **lime** into quarters. **TIP: Save any remaining mozzarella and prosciutto for another use.**
- When Dutch baby has about 2 minutes left, in a medium bowl, toss **arugula** and half the diced mozzarella with a **large drizzle of olive oil**.
- In a separate medium bowl, combine **orange rounds, mango, pineapple, and juice from the lime.**



2 BAKE DUTCH BABY

- Place **1 TBSP butter (2 TBSP for 4 servings)** in a large ovenproof pan. Once oven is preheated, place pan on middle rack; heat until butter melts and starts to bubble. **TIP: Watch carefully to avoid burning.**
- Once butter has melted, remove pan from oven and carefully swirl once to evenly coat bottom; pour in **batter**. Bake on middle rack until puffed and golden, 20-25 minutes.



4 FINISH & SERVE

- Top **Dutch baby** with as much **arugula salad, torn prosciutto**, and **remaining diced mozzarella** as you like. Season with **pepper** and drizzle with **balsamic glaze**.
- Serve family style directly from pan (or cut into wedges and divide between plates) with **fruit salad** on the side.