



INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Tomato



2 | 4
Ciabattas
Contains: Soy, Wheat



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



5 tsp | 10 tsp
Balsamic Glaze



2 oz | 4 oz
Prosciutto

PROSCIUTTO & MOZZARELLA SANDWICHES

with Balsamic Drizzle & Tomato



✓ READY, SET
LUNCH!



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

TOTAL TIME: 5 MIN | CALORIES: 680

BUST OUT

- Kosher salt
- Black pepper
- Olive oil (2 tsp | 4 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.

Mangia!

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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PROSCIUTTO & MOZZARELLA SANDWICHES

with Balsamic Drizzle & Tomato

INSTRUCTIONS

- **Wash and dry produce.**
- Slice **tomato** into ¼-inch-thick rounds; season with **salt** and **pepper**. Slice **mozzarella** into ¼-inch-thick rounds.
- Halve **ciabattas**. Drizzle cut sides with **olive oil**; season with **salt** and **pepper**. Toast until golden if desired.
- Spread **mayonnaise** onto cut sides of **ciabattas**. Layer bottom halves of ciabattas with **seasoned tomato**, **prosciutto**, and **mozzarella**. Drizzle mozzarella with **balsamic glaze**. Close **sandwiches**.
- Halve **sandwiches** on a diagonal; divide between plates and serve.