



PROSCIUTTO, MOZZ & ARUGULA PICNIC SANDOS

with Zesty Mayo, Tomato & Orange Slices

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2
Cucumber



1 | 2
Tomato



1 | 2
Orange



4 oz | 8 oz
Fresh Mozzarella
Contains: Milk



2 oz | 4 oz
Prosciutto



2 TBSP | 4 TBSP
Mayonnaise
Contains: Eggs



1.5 oz | 3 oz
Italian Dressing
Contains: Milk



2 | 4
Demi-Baguettes
Contains: Soy, Wheat



2 oz | 4 oz
Arugula



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



HELLO

PROSCIUTTO

This savory-salty dry-cured ham pairs perfectly with fresh mozzarella and zingy, peppery arugula.



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 730



PICNIC POINTER

If bringing your sandos on a picnic, tightly wrap each one in a large piece of foil to keep them fresher longer!

BUST OUT

- Small bowl
- Whisk
- Parchment paper
- Kosher salt
- Black pepper

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.

GET SOCIAL

Share your **#HelloFreshPics**
with us **@HelloFresh**
(646) 846-3663 | **HelloFresh.com**



1 PREP

- Wash and dry produce.
- Thinly slice **mozzarella** into rounds. Thinly slice **tomato** into rounds; season with **salt** and **pepper**. Separate **prosciutto** into slices; thinly slice widthwise into 1-inch-thick strips. Trim and thinly slice **cucumber** into rounds. Halve **orange**; slice crosswise into ½-inch-thick half-moons.



3 ASSEMBLE SANDOS

- Evenly spread as much **Italian mayo** as you like on cut sides of **baguettes**.
- Place as much **arugula** as you like on bottom halves of baguettes. Top arugula with **mozzarella**, **tomato**, and **prosciutto**. Top with as much remaining arugula as you like.
- Close to form **sandos**. **TIP: If you have any remaining arugula after building sandos, toss with remaining Italian dressing to make a bonus side salad!**



2 TOAST BREAD & MIX MAYO

- Halve and toast **baguettes**.
- In a small bowl, whisk **mayonnaise** and **1 TBSP Italian dressing (2 TBSP for 4 servings)** until combined. **(Save remaining Italian dressing for another use.)**



4 SERVE OR STASH

- **To serve:** Divide **sandos**, **cucumber slices**, and **orange slices** between plates. Serve.
- **To stash:** Place two 10-inch pieces of parchment paper (four pieces for 4 servings) on a work surface with a long side facing you. Place a sando in the center of each piece of parchment. Working one at a time, fold up bottom side of parchment over sando, then fold left and right sides to the center. Carefully fold up sando in parchment until parchment seam is on the bottom. Cut wrapped sandos in half. **(TIP: Use a serrated knife to easily cut through the parchment.)** Refrigerate sandos, cucumber slices, and orange slices in separate containers and pack as desired.