



## INGREDIENTS

2 PERSON | 4 PERSON



**1 Clove | 2 Cloves**  
Garlic



**¼ oz | ¼ oz**  
Parsley



**8 oz | 16 oz**  
Ricotta Cheese  
Contains: Milk



**4 Slices | 8 Slices**  
Sourdough Bread  
Contains: Soy, Wheat



**5 tsp | 10 tsp**  
Balsamic Glaze



**8 oz | 16 oz**  
Grape Tomatoes



**3 TBSP | 6 TBSP**  
Parmesan Cheese  
Contains: Milk



**1 tsp | 2 tsp**  
Chili Flakes



**½ oz | 1 oz**  
Walnuts  
Contains: Tree Nuts

# CHARRED TOMATO & RICOTTA TOASTS

with Walnuts, Chili Flakes & Balsamic Glaze



✓ **READY, SET,  
LUNCH!**



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP! OR  
GIVE US A CALL AT  
(646) 846-3663.

**TOTAL TIME: 15 MIN | CALORIES: 590**

## BUST OUT

- Large pan
- Small bowl
- Baking sheet
- Kosher salt
- Medium bowl
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Olive oil (2 tsp | 2 tsp)

## 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.*

## HOW WAS YOUR MEAL?



Scan here to rate  
your recipe!



Share your **#HelloFreshPics**  
with us **@HelloFresh**

# CHARRED TOMATO & RICOTTA TOASTS

with Walnuts, Chili Flakes & Balsamic Glaze

## INSTRUCTIONS

- Adjust rack to top position and preheat oven to 450 degrees. **Wash and dry produce.**
- Heat a **large drizzle of oil** in a large pan over medium-high heat. Add **tomatoes** and season with **salt and pepper**. Cook, stirring occasionally, until tomatoes begin to burst, 2-3 minutes. **TIP: If tomatoes haven't burst, gently press them with a spatula to help them along.**
- Meanwhile, pick **parsley leaves** from stems; mince leaves. In a medium bowl, combine **ricotta, half the Parmesan, and half the minced parsley (save the remaining Parmesan and minced parsley for serving)**. Season with **salt** and a **pinch of chili flakes** to taste.
- Peel and mince or grate **garlic**. In a small bowl, combine garlic and a **large drizzle of olive oil**; season with **salt and pepper**. Brush one side of each **sourdough slice** with **garlic oil**. Place on a baking sheet; bake on top rack until toasted, 4-5 minutes.
- Remove sheet from oven; add **walnuts** to same sheet. (**TIP: If sourdough is done at this point, remove from sheet.**) Return to oven until walnuts are toasted, 2-3 minutes. Transfer to a cutting board to cool slightly; roughly chop.
- Divide **toasts** between plates; spread with **herby ricotta**. Evenly top with **tomatoes, walnuts, and remaining Parmesan**. Sprinkle with **remaining minced parsley** and **chili flakes** to taste. Drizzle with as much **balsamic glaze** as you like and serve.