



## INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz  
Burrata Cheese  
Contains: Milk



4 TBSP | 8 TBSP  
Pesto  
Contains: Milk



2 | 4  
Demi-Baguettes  
Contains: Soy, Wheat



1 | 2  
Tomato



5 tsp | 5 tsp  
Balsamic Glaze



2 | 3  
Zucchini

# BURRATA PESTO SANDWICHES

with Zucchini, Tomato & Balsamic Glaze



✓ READY, SET,  
LUNCH!



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

TOTAL TIME: 10 MIN | CALORIES: 700



### BUST OUT

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

### NO CHILL

Pro tip: Remove your burrata from the fridge before you start assembling your sandwiches—taking off some of the chill will help the soft-centered cheese achieve the perfect gooey texture.

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## BURRATA PESTO SANDWICHES

with Zucchini, Tomato & Balsamic Glaze

### INSTRUCTIONS

- **Wash and dry produce.** Halve **baguettes** lengthwise; top cut sides of each baguette with a **drizzle of olive oil, salt, and pepper**. Toast until golden. **TIP: Gently scoop out some bread from cut sides to make room for all the creamy burrata.**
- Trim and slice **zucchini** crosswise into ¼-inch-thick rounds. Slice **tomato** into ¼-inch-thick rounds; lightly season with **salt and pepper**.
- Lightly drizzle **zucchini** with **olive oil**; season with **salt and pepper**. Place on a microwave-safe plate; microwave until steamed, 3 minutes.
- While zucchini steams, spread **pesto** onto cut sides of **baguettes**.
- Top **bottom halves of baguettes** with **burrata**; slice into burrata to spread. Top with as much **zucchini** as you like. **(Save any remaining zucchini for another use.)** Fan **tomato** over top and drizzle with **balsamic glaze**. Close **sandwiches** and serve.