



QUICK & EASY MARKET MEALS

See below for cooking info, plus a bonus recipe from our chefs!



RICOTTA & HOT HONEY CROSTINI

INGREDIENTS



Demi-Baguette
Contains: Soy, Wheat



Ricotta Cheese
Contains: Milk



Mike's Hot Honey®

Adjust rack to top position and preheat oven to 425 degrees. Slice baguette crosswise into 8 rounds. Spread slices out on a baking sheet and drizzle with oil. Toast on top rack of oven until golden brown, 5-10 minutes. Meanwhile, season ricotta with salt and pepper. Spread ricotta onto crostini slices and top with hot honey. Serve immediately.

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CHEESY BROCCOLI

INGREDIENTS



Broccoli Crown



Sargento® Shredded
4 Cheese Mexican Blend

Adjust rack to middle position and preheat oven to 425 degrees. Wash and dry broccoli; cut into bite-size pieces. Toss on a baking sheet with a drizzle of olive oil, salt, and pepper. Roast on middle rack, tossing halfway through, until lightly browned and crisp, 15-20 minutes. In the last 1-2 minutes of cooking, carefully sprinkle broccoli with Mexican cheese. Return to oven until cheese has melted.

BONUS RECIPE!

Round up an extra ingredient to take your order to the next level.

CHEESY SOUTHWESTERN BROCCOLI (additional ingredients not included):
After cutting broccoli into bite-size pieces, toss on a baking sheet with a drizzle of olive oil, Southwest Spice, salt, and pepper. Proceed with recipe above as instructed.



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