



# HEIRLOOM TOMATO FLATBREADS

with Pesto, Fresh Mozzarella, and Balsamic Greens



## HELLO

### HEIRLOOM GRAPE TOMATOES

These colorful baubles are baked in the oven 'til they're meltingly soft and juicy.

PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 830



Heirloom Grape Tomatoes



Walnuts  
(Contains: Tree Nuts)



Pesto  
(Contains: Milk)



Arugula



Fresh Mozzarella  
(Contains: Milk)



Flatbreads  
(Contains: Wheat)



Balsamic Vinegar



Basil

## START STRONG

Want to take your walnuts to the next level in 3 minutes or less? Toast them in a dry pan over medium heat (or on a sheet pan in the oven, keeping a close eye) until golden brown and fragrant.

## BUST OUT

- Baking sheet
- Medium bowl
- Whisk
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Heirloom Grape Tomatoes **4 oz | 8 oz**
- Fresh Mozzarella **4 oz | 8 oz**
- Walnuts **1 oz | 2 oz**
- Basil **½ oz | 1 oz**
- Flatbreads **2 | 4**
- Pesto **2 oz | 4 oz**
- Balsamic Vinegar **5 tsp | 5 tsp**
- Arugula **2 oz | 4 oz**

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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## 1 PREP

Adjust rack to upper position and preheat oven to 450 degrees. **Wash and dry all produce.** Halve **tomatoes**. Thinly slice **mozzarella**. Roughly chop **walnuts**. Pick **basil leaves** from stems; discard stems and roughly chop or tear leaves.



## 4 MAKE DRESSING

Meanwhile, in a medium bowl, whisk together **1 TBSP vinegar** (we sent more) and a large drizzle of **olive oil**.



## 2 SPREAD PESTO

Place **flatbreads** on a baking sheet. Spread **pesto** over top of flatbreads in an even layer.



## 5 TOSS SALAD

Add **arugula** to bowl with **dressing** and toss to combine. Season with **salt** and **pepper**.



## 3 BAKE FLATBREADS

Top **flatbreads** with **mozzarella** and **tomatoes**. Bake on top rack until cheese has melted and tomatoes are softened, 8-10 minutes.



## 6 TOP AND SERVE

Top baked **flatbreads** with **salad** and sprinkle with **walnuts**. Garnish with **basil**. Cut into slices and serve.

## CHEESE THE DAY

Have some Parmesan on hand? We wouldn't say no to a generous grating on top—just say when!

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