HALL OF FAME **HEIRLOOM TOMATO FLATBREADS**

with Pesto, Fresh Mozzarella, and Balsamic Greens



HELLO HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!





Fresh Mozzarella

(Contains: Milk)

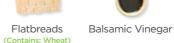
CALORIES: 730







Arugula



Basil

PREP: 5 MIN TOTAL: 25 MIN

START STRONG

Feel free to adjust the balsamic dressing to taste. Depending on how much dressing you like with your salad, you might not use all of the vinegar and olive oil.

BUST OUT

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

PREHEAT AND PREP

Wash and dry all produce. Adjust rack to upper position and preheat oven to 450 degrees. Halve **tomatoes** lengthwise. Thinly slice **mozzarella**. Roughly chop **walnuts**.



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



3 TOP AND BAKE FLATBREADS

Top **flatbreads** with **mozzarella** and **tomatoes**. Bake in oven until cheese is melty and tomatoes are softened, 8-10 minutes.

INGREDIENTS

Ingredient 2-person 4-person	
• Heirloom Grape Tomatoes	4 oz 8 oz
• Fresh Mozzarella	4 oz 8 oz
• Walnuts	1 oz 2 oz
• Flatbreads	2 4
• Pesto	2 oz 4 oz
• Balsamic Vinegar	3 tsp 5 tsp
• Arugula	2 oz 4 oz
• Basil	½ oz 1 oz

HELLO WINE

Maison Bonheur Beaujolais, 2016

elloFRESH

HelloFresh.com/Wine

PAIR WITH



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



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



6 PLATE AND SERVE Top baked flatbreads with salad and sprinkle with walnuts. Tear basil leaves from stems and scatter over top. Cut into slices and serve.

- GAME CHANGER!

Pizza just got a fancy-pants makeover.

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