# 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)

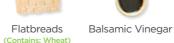
CALORIES: 730







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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