

INGREDIENTS

2 PERSON | 4 PERSON



2 Slices | 4 Slices Sourdough Bread Contains: Soy, Wheat



1 1

Lemon

4 oz 8 oz

Ricotta Cheese

Contains: Milk

1tsp 1tsp

Garlic Powder

½ oz | 1 oz

Cashews Contains: Tree Nuts

2 4



1/4 OZ 1/4 OZ Chives



Super Select Cucumber



4 TBSP | 8 TBSP Crème Fraîche Contains: Milk



½ oz | 1 oz Sunflower Seeds



½ oz | 1 oz **Pepitas**



2.25 oz | 4.5 oz **Red Grapes**

plus Sourdough, Cucumber, Mandarins, Grapes, Nuts & Seeds

LUNCHBOX WITH HERBED RICOTTA



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BUST OUT

· Medium bowl · Kosher salt

Small bowl
 Black pepper

· Olive oil (1 TBSP | 2 TBSP)

A TOAST TO LUNCH

Got a few extra minutes? Toast up the nuts and seeds in a hot skillet. The heat brings out natural oils for crunchier texture and deep, roasted flavor.

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LUNCHBOX WITH HERBED RICOTTA

plus Sourdough, Cucumber, Mandarins, Grapes, Nuts & Seeds

INSTRUCTIONS

- Wash and dry produce. Stack dill on top of chives; mince half the herbs
 (all for 4 servings). Quarter lemon. Toast sourdough until golden; halve
 on a diagonal. Thinly slice cucumber into rounds.
- In a medium bowl, combine ricotta, crème fraîche, minced herbs, half the garlic powder, juice from one lemon wedge, 1 TBSP olive oil, a big pinch of salt, and pepper. (For 4 servings, use all the garlic powder, juice from two lemon wedges, and 2 TBSP olive oil.) TIP: If you like a little extra tang, add another squeeze of lemon juice.
- In a small bowl, combine sunflower seeds, cashews, and pepitas.
- In separate sections, divide herbed ricotta, nut and seed mixture, grapes, and mandarins (peel mandarins and divide into segments just before serving) between plates. Serve with toasts and cucumber on the side for dipping. TIP: We like to make toasts topped with herbed ricotta, cucumber, and nut and seed mixture!

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