



JUL  
2016

## Nectarine and Zucchini Panzanella

with Mint, Arugula, and Fresh Mozzarella

What's not to love about a salad that's equal parts bread and veggies? This satisfyingly light panzanella is loaded with refreshing arugula, shaved zucchini, and creamy mozzarella. Plus, it can be made in advance! Just toss in the arugula and mint before serving.



**Prep:** 10 min  
**Total:** 25 min



level 2



nut free



veggie



Nectarine



Demi Baguette



Fresh Mozzarella



Zucchini



Mint



Arugula



Shallot



White Wine Vinegar

## Ingredients

|                           | 2 People | 4 People |
|---------------------------|----------|----------|
| Nectarine                 | 1        | 2        |
| Whole Wheat Demi Baguette | 1)       | 2        |
| Fresh Mozzarella          | 2)       | 4 oz     |
| Zucchini                  | 1        | 2        |
| Mint                      | ¼ oz     | ½ oz     |
| Arugula                   | 2 oz     | 4 oz     |
| Shallot                   | 1        | 2        |
| White Wine Vinegar        | 2T       | 4T       |
| Olive Oil*                | 2 T      | 4 T      |

\*Not Included

## Allergens

1) Wheat

2) Milk

## Tools

Baking sheet, Peeler, Large bowl, Small bowl

Ruler

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**Nutrition per person** Calories: 526 cal | Fat: 31 g | Sat. Fat: 11 g | Protein: 20 g | Carbs: 46 g | Sugar: 14 g | Sodium: 477 mg | Fiber: 6 g

1



**1 Toast the bread:** Wash and dry all produce. Preheat the oven to 400 degrees. Slice the **baguette** into ¾-inch cubes. Toss the **bread cubes** on a baking sheet with a large drizzle of **olive oil**. Season with **salt** and **pepper**. Place in the oven to toast 8-10 minutes, tossing once, until golden brown on the outside but still slightly soft on the inside.

2



**2 Shave the zucchini:** Using a vegetable peeler, shave the **zucchini** into ribbons lengthwise, rotating as necessary. Discard the seedy center. Place the **zucchini ribbons** in a large bowl, and put in the fridge to chill.

3



**3 Prep the remaining ingredients:** Halve, pit, and thinly slice the **nectarine**. Halve, peel, and thinly slice the **shallot**. Remove the **bread cubes** from the oven to cool. Slice the **mozzarella** into ½-inch cubes. Thinly slice the **mint leaves**.

4



**4 Make the vinaigrette:** In a small bowl, combine the **shallot**, **white wine vinegar**, and a large drizzle of **olive oil** (to taste). Season with **salt** and **pepper**.

**5 Finish:** Toss the **mozzarella**, **bread cubes**, **mint**, **arugula**, **nectarine**, and **vinaigrette** into the bowl with the **zucchini ribbons**. Season with **salt** and **pepper**. Finish with a large drizzle of **olive oil** and enjoy!

Share your masterpiece on social media! Tag your photos with #HelloFreshPics, and you'll be entered into our weekly photo contest!

