



## INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



2 | 4

Tomatoes



4 oz | 8 oz

Fresh Mozzarella

Contains: Milk



2 oz | 4 oz

Mixed Greens



½ oz | 1 oz

Sliced Almonds

Contains: Tree Nuts



5 tsp | 10 tsp

Balsamic Vinegar



4 TBSP | 8 TBSP

Pesto

Contains: Milk

# PESTO CAPRESE SANDWICHES

with an Almond-Studded Green Salad



✓ READY, SET,  
LUNCH!



ANY ISSUES WITH  
YOUR ORDER?  
SCAN HERE TO  
GET HELP!

TOTAL TIME: 10 MIN | CALORIES: 670



### BUST OUT

- Medium bowl
- Olive oil (2 tsp | 2 tsp)
- Kosher salt
- Black pepper

### MAKE IT AHEAD!

Want to win major you-have-your-stuff-together points? Assemble the sandwiches in the morning, then refrigerate until ready to *mangia*.

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## PESTO CAPRESE SANDWICHES

with an Almond-Studded Green Salad

### INSTRUCTIONS

- **Wash and dry produce.**
- Halve **ciabattas**. Toast until golden if desired. Halve **tomatoes** lengthwise; slice crosswise into half-moons. Thinly slice **mozzarella** into rounds.
- In a medium bowl (**large bowl for 4 servings**), toss **mixed greens** with **almonds**, **vinegar**, and a **large drizzle of olive oil**. Season with **salt** and **pepper**.
- Spread **pesto** onto cut sides of **ciabattas**. Fill with **tomatoes**, **mozzarella**, and a **bit of salad**.
- Halve **sandwiches** on a diagonal and divide between plates. Toss any **remaining tomatoes** into **remaining salad**; serve on the side.

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32