



**HELLO
FRESH**

INGREDIENTS

2 PERSON | 4 PERSON



2 | 4

Ciabattas

Contains: Soy, Wheat



2 | 4

Tomatoes



4 oz | 8 oz

Fresh Mozzarella
Cheese

Contains: Milk



2 oz | 4 oz

Mixed Greens



½ oz | 1 oz

Sliced Almonds

Contains: Tree Nuts



5 tsp | 5 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: 15 MIN | CALORIES: 780



BUST OUT

- Medium bowl • Kosher salt
- Medium pan • Black pepper
- Olive oil (**2 tsp** | **2 tsp**)
- Butter (**2 TBSP** | **2 TBSP**)
Contains: Milk

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**, **half the vinegar** (**all for 4**), and a **large drizzle of olive oil**. Season with **salt and pepper**.
- Spread **pesto** onto cut sides of **ciabattas**. Fill with **tomatoes** and **mozzarella**.
- Melt **1 TBSP butter** in a medium pan; add **sandwiches** (**you may need to work in batches for 4**). Cook until bread is golden brown and cheese melts, adding another **1 TBSP butter** when flipping, 2-4 minutes per side. (**TIP: Lower heat if bread begins to brown too quickly.**) Remove to a cutting board.
- Halve **sandwiches** on a diagonal and divide between plates. Toss any **remaining tomatoes** into **salad**; serve on the side.