



Chicken, Serrano Ham & Mozzarella Salad

with Croutons, Baby Plum Tomatoes and Pesto Dressing

Lunch 15-20 Minutes • 1 of your 5 a day

12A

Find all your unchilled Market items in bag A.



Ciabatta



Baby Plum Tomatoes



Mozzarella



Serrano Ham



Baby Leaf Mix



Cooked Chicken Slices



Fresh Pesto

Pantry Items

Oil, Salt, Pepper, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray and bowl.

Ingredients

Ingredients	Quantity
Ciabatta 13)	1
Baby Plum Tomatoes	125g
Mozzarella** 7)	1 ball
Serrano Ham**	4 slices
Baby Leaf Mix**	100g
Cooked Chicken Slices**	1 pack
Fresh Pesto** 7)	32g

Pantry	Quantity
Olive Oil*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2194 /524	644 /154
Fat (g)	27.8	8.2
Sat. Fat (g)	9.4	2.8
Carbohydrate (g)	25.0	7.3
Sugars (g)	3.2	0.9
Protein (g)	43.3	12.7
Salt (g)	3.94	1.16

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to hellofresh.co.uk or use our app to rate this recipe

 You can recycle me!

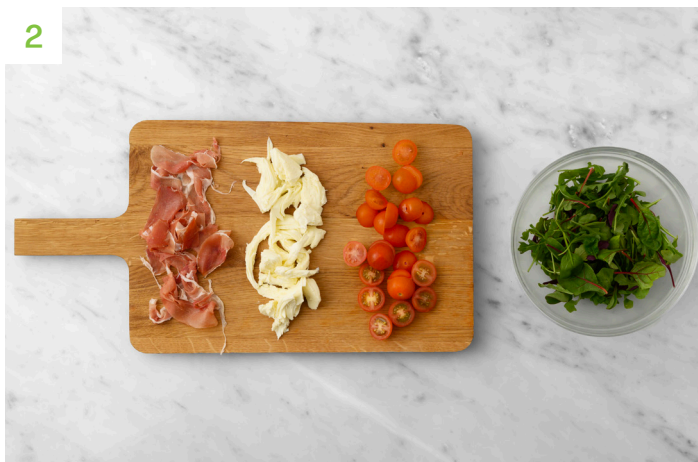
HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



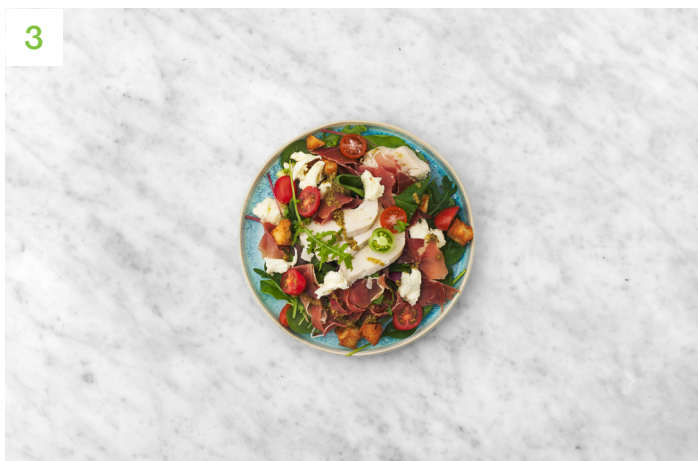
1



2



3



Bring on the Croutons

a) Preheat your oven to 220°C/200°C fan/gas mark 7. Tear the **ciabatta** into roughly 2cm chunks.

b) Pop the **ciabatta** onto a baking tray in a single layer. Drizzle with **oil**, season with **salt** and **pepper** and toss to coat well.

c) Bake the **croutons** on the middle shelf until golden, 8-10 mins, then remove from the oven and set aside to cool, 5-10 mins.

Bring on the Salad

a) Meanwhile, halve the **tomatoes**.

b) Drain and tear the **mozzarella** into pieces.

c) Tear the **Serrano ham** into small pieces.

d) Add the **baby leaf mix** to a large mixing bowl.

Lunch is Served

a) When you're ready to serve, top the **salad leaves** with the **Serrano ham pieces**, **chopped tomatoes**, **mozzarella pieces**, **baked croutons** and **cooked chicken slices**.

b) Drizzle the **fresh pesto** and **olive oil for the dressing** (see pantry for amount) over the **salad** and gently toss to coat.

c) Share between 2 serving bowls to finish.

Enjoy!