



Pesto & Mozzarella Caprese Side Salad

with Avocado, Premium Tomatoes and Balsamic Glaze

Special Sides 5-10 Minutes • 1 of your 5 a day • Veggie

5A

Find all your unchilled Market items in bag A.



Premium Tomato Mix



Fresh Pesto



Avocado



Mozzarella



Balsamic Glaze

Pantry Items

Olive Oil, Salt, Pepper

Before you start

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

Cooking tools

Bowl.

Ingredients

Ingredients	Quantity
Premium Tomato Mix**	125g
Fresh Pesto** 7)	32g
Avocado	1
Mozzarella** 7)	1 ball
Balsamic Glaze 14)	12ml

Pantry	Quantity
Olive Oil*	1 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	214g 1597/382	100g 746/178
Fat (g)	33.4	15.6
Sat. Fat (g)	10.6	4.9
Carbohydrate (g)	8.4	3.9
Sugars (g)	6.1	2.8
Protein (g)	10.4	4.9
Salt (g)	0.68	0.32

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

Allergens

7) Milk 14) Sulphites

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



Dress the Tomatoes

- Halve the **tomatoes** and pop into a small bowl.
- Add the **fresh pesto** and **olive oil** (see pantry for amount), then gently stir to combine.
- Season with **salt** and **pepper**, then set aside.

2



Get Slicing

- Halve the **avocado** and remove the stone. Use a tablespoon to scoop the flesh out onto a board, face-down. Slice into ½cm thick slices.
- Drain and cut the **mozzarella** into ½cm thick slices.

3



Finish and Serve

- Place the **avocado** and **mozzarella slices** onto your serving plate, alternating between **avocado** and **mozzarella**, to create a circular fanned shape in the middle of the plate. Season with **salt** and **pepper**.
- Place the **pesto tomatoes** into the middle of the circle.
- Drizzle the **balsamic glaze** in circles onto the **avocado**, **mozzarella** and **tomatoes** to finish.

Enjoy!