



Caprese Style Salad and Pesto Dressing

with Roast Potatoes, Ciabatta Croutons and Baby Plum Tomatoes

21

Summer Picnic 30-35 Minutes • 1 of your 5 a day



Salad Potatoes



Garlic Clove



Ciabatta



Baby Plum Tomatoes



Mozzarella



Lemon



Hazelnuts



Pesto



Mayonnaise



Baby Leaf Mix



Balsamic Glaze



British Smoked Bacon Lardons

Pantry Items

Oil, Salt, Pepper, Sugar, Olive Oil

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

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, garlic press, baking tray, rolling pin and bowl.

Ingredients

Ingredients	2P	3P	4P
Salad Potatoes	350g	500g	700g
Garlic Clove**	1	2	2
Ciabatta**** 13)	1	1½	2
Baby Plum Tomatoes	125g	190g	250g
Mozzarella** 7)	1 ball	2 balls	2 balls
Lemon**	1	1	2
Hazelnuts 2)	25g	37g	50g
Pesto 7)	32g	64g	64g
Mayonnaise 8) 9)	32g	48g	64g
Baby Leaf Mix**	50g	70g	100g
Balsamic Glaze 14)	12ml	18ml	24ml

British Smoked Bacon Lardons**	90g	120g	180g
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Pantry	2P	3P	4P
Sugar for the Dressing*	1 tsp	1½ tsp	2 tsp
Olive Oil for the Dressing*	½ tbsp	¾ tbsp	1 tbsp

*Not Included **Store in the Fridge ****Please use the ciabatta within 2 days from the delivery day.

Nutrition

Typical Values	Custom Recipe			
	Per serving	Per 100g	Per serving	Per 100g
for uncooked ingredient	474g	100g	519g	100g
Energy (kJ/kcal)	2473 /591	522 /125	2961 /708	570 /136
Fat (g)	30.2	6.4	39.3	7.6
Sat. Fat (g)	8.4	1.8	11.3	2.2
Carbohydrate (g)	65.5	13.8	66.4	12.8
Sugars (g)	13.2	2.8	13.2	2.5
Protein (g)	19.6	4.1	27.3	5.3
Salt (g)	1.95	0.41	3.18	0.61

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

Allergens

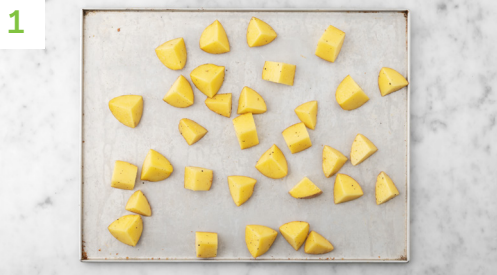
2) Nuts **7)** Milk **8)** Egg **9)** Mustard **13)** Cereals containing gluten **14)** Sulphites

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, mollusc, 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.

 You can recycle me!

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The Fresh Farm
60 Worship St, London EC2A 2EZ



Get Started

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **salad potatoes** into 2cm chunks (no need to peel).

Pop the **chunks** onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-30 mins. Turn halfway through.



Finish the Prep

Meanwhile, halve the **baby plum tomatoes**.

Drain and tear the **mozzarella** into 2cm chunks.

Cut the **lemon** into wedges.

Roughly crush the **hazelnuts** in their unopened sachet using a rolling pin.



Make the Garlic Croutons

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Halve the **ciabatta** and evenly spread over the **garlic**.

Cut the **ciabatta** into 2cm chunks.



Dress to Impress

In a large bowl, combine the **pesto**, **mayo**, **sugar** and **olive oil for the dressing** (see pantry for both amounts) along with a good squeeze of **lemon juice**. Season with **salt** and **pepper** and mix to combine.

Once combined, toss the **tomatoes** through the **dressing**.



Get Baking

Pop the **ciabatta** croutons onto a baking tray in a single layer.

Drizzle with **oil**, season with **salt** and **pepper** and toss to coat well.

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

CUSTOM RECIPE

If you're adding **bacon**, add it to the tray with the **croutons**. Bake for the same amount of time, then add to the **salad** in the final step. **IMPORTANT:** Wash hands and utensils after handling raw meat. Cook it thoroughly.



Serve

When everything's ready, add the **roasted potatoes**, **baby leaves** and **croutons** to the **salad** bowl and toss until evenly coated in the **dressing**.

Share the **salad** between your serving bowls. Top with the **mozzarella chunks**.

Finish by drizzling over the **balsamic glaze** and sprinkling with the **hazelnuts**.

Enjoy!