



Pesto and Mozzarella Fanned Caprese Side Salad with Avocado, Tomatoes and Balsamic Glaze

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

20A

Find all your unchilled Market items in bag A.



Baby Plum Tomatoes



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
Baby Plum Tomatoes	125g
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	Per serving	Per 100g
for uncooked ingredient	215g	100g
Energy (kJ/kcal)	1598 /382	743 /178
Fat (g)	33.0	15.4
Sat. Fat (g)	10.6	4.9
Carbohydrate (g)	9.0	4.2
Sugars (g)	6.0	2.8
Protein (g)	11.6	5.4
Salt (g)	1.00	0.47

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, 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.

Contact

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1



Dress the Tomatoes

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

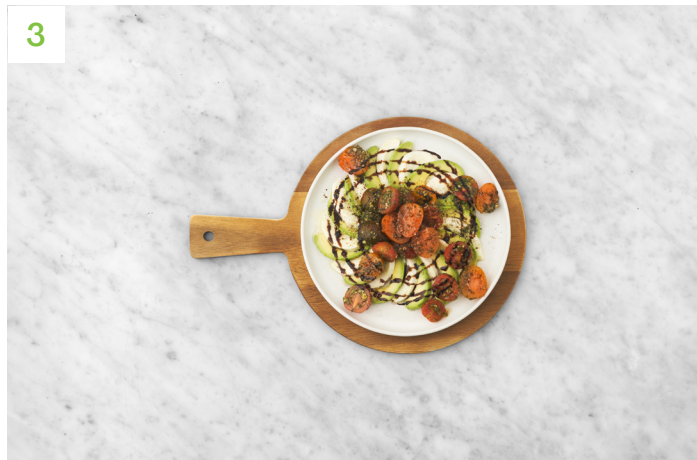
2



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!