



Mozzarella and Roasted Butternut Squash Salad with Pesto Dressing and Croutons

Classic 30-35 Minutes • 2 of your 5 a day • Veggie

20



Butternut Squash



Mixed Herbs



Baby Plum Tomatoes



Ciabatta



Mozzarella



Pesto



Red Wine Vinegar



Baby Leaf Mix



Grated Hard Italian Style Cheese



Balsamic Glaze

Pantry Items

Oil, Salt, Pepper, Sugar, 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	2P	3P	4P
Butternut Squash	1	1	2
Mixed Herbs	1 sachet	1 sachet	2 sachets
Baby Plum Tomatoes	125g	190g	250g
Ciabatta 13)	1	2	2
Mozzarella** 7)	1 ball	2 balls	2 balls
Pesto 7)	32g	48g	64g
Red Wine Vinegar 14)	12ml	18ml	24ml
Baby Leaf Mix**	50g	70g	100g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Balsamic Glaze 14)	12ml	24ml	24ml
Pantry	2P	3P	4P
Sugar*	½ tsp	¾ tsp	1 tsp
Olive Oil for the Dressing*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	531g	100g
Energy (kJ/kcal)	2209 /528	416 /99
Fat (g)	26.6	5.0
Sat. Fat (g)	10.1	1.9
Carbohydrate (g)	53.8	10.1
Sugars (g)	20.6	3.9
Protein (g)	20.5	3.9
Salt (g)	1.79	0.34

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

Allergens

7) Milk **8**) Egg **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, 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](https://www.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



Prep the Squash

Preheat your oven to 240°C/220°C fan/gas mark 9.

Trim the **butternut squash**, halve lengthways, then scoop out the seeds (peel first if you prefer). Cut into 2cm chunks.

Pop the **butternut** onto a large baking tray. Drizzle with **oil**, sprinkle over the **mixed herbs**, season with **salt** and **pepper**, then toss to coat.

Spread out in a single layer. **TIP:** Use two baking trays if necessary.



Bake the Croutons

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

Bake on the middle shelf of your oven until golden, 8-10 mins.



Time to Roast

When the oven is hot, roast the **butternut** on the top shelf until golden and cooked through, 18-20 mins. Turn halfway through.



Toss the Salad

When everything's ready, add the **tomatoes**, **roasted squash** and **croutons** to the **dressing bowl**. Toss to coat.

Just before **servicing**, add the **baby leaves** and toss to combine. **TIP:** Don't add the leaves too early or they'll go soggy.



Get Prepped

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

Tear the **ciabatta** into roughly 2cm chunks.

Drain and tear the **mozzarella**.

In a large bowl, combine the **pesto**, **red wine vinegar**, **sugar** and **olive oil for the dressing** (see pantry for both amounts). Season with **salt** and **pepper**.



Serve Up

Share the **salad** between your bowls.

Top with the **mozzarella** and sprinkle over the **hard Italian style cheese**.

Drizzle over the **balsamic glaze** to finish.

Enjoy!