

Mozzarella and Tomato Roll

with Pesto and Rocket

Lunch 5 Minutes







Medium Tomato







Seeded Roll



Fresh Pesto



Before you start

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

Cooking tools

Knife, chopping board and bowl.

Ingredients

Ingredients	Quantity	
Medium Tomato	1	
Mozzarella** 7)	1 ball	
Seeded Roll 13)	1	
Fresh Pesto** 7)	32g	
Rocket**	20g	
*Not Included **Store in the Fridge		

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	345g	100g
Energy (kJ/kcal)	2958 /707	857 /205
Fat (g)	40.6	11.8
Sat. Fat (g)	17.3	5.0
Carbohydrate (g)	54.5	15.8
Sugars (g)	7.9	2.3
Protein (g)	31.7	9.2
Salt (g)	2.82	0.82

Nutrition for uncooked ingredients based on 1 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, 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.

Contact

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







Quick Prep

- a) Thinly slice the tomato.
- b) Drain and thinly slice the mozzarella.



Ready to Roll

- a) Halve the seeded roll lengthways.
- **b)** In a small bowl, stir together the **fresh pesto** and **rocket**.
- c) Lay the pesto rocket on the bottom half of the roll.



Time for Lunch

- a) Top the rocket with the sliced tomato.
- b) Lay the mozzarella on top.
- **c)** Sandwich on the top **half** of the **roll** and tuck in. **TIP**: *If you have any leftover ingredients, serve them on the side as a small salad if you'd like.*

Enjoy!