



# HEIRLOOM TOMATO FLATBREADS

with Pesto, Fresh Mozzarella, and Balsamic Greens



**HELLO**

**HEIRLOOM TOMATOES**

These colorful baubles are baked in the oven 'til they're meltingly soft and juicy.

**PREP: 5 MIN | TOTAL: 25 MIN | CALORIES: 660**

-  Heirloom Grape Tomatoes
-  Walnuts  
(Contains: Tree Nuts)
-  Pesto  
(Contains: Milk)
-  Arugula
-  Fresh Mozzarella  
(Contains: Milk)
-  Flatbreads  
(Contains: Wheat)
-  Balsamic Vinegar
-  Basil

## START STRONG

Feel free to adjust the balsamic dressing to taste and to toss it with the arugula according to how heavily dressed you like your greens.

## BUST OUT

- Baking sheet
- Medium bowl
- Olive oil (2 tsp | 4 tsp)

## INGREDIENTS

Ingredient 2-person | 4-person

- Heirloom Grape Tomatoes 4 oz | 8 oz
- Fresh Mozzarella 4 oz | 8 oz
- Walnuts 1 oz | 2 oz
- Flatbreads 2 | 4
- Pesto 2 oz | 4 oz
- Balsamic Vinegar 1 TBSP | 2 TBSP
- Arugula 2 oz | 4 oz
- Basil ½ oz | 1 oz

## HELLO WINE



### PAIR WITH

Flamboyance Languedoc-la-Clape  
Rosé, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



## 1 PREHEAT AND PREP

Wash and dry all produce. Preheat oven to 450 degrees. Halve tomatoes lengthwise. Thinly slice mozzarella. Roughly chop walnuts.



## 2 SPREAD SAUCE

Place flatbreads on a baking sheet. Spread pesto over tops of flatbreads in a thin, even layer.



## 3 TOP AND BAKE FLATBREADS

Top flatbreads with mozzarella and tomatoes. Bake in oven until cheese is melty and tomatoes are softened, about 8-10 minutes.



## 4 MAKE DRESSING

Meanwhile, in a medium bowl, whisk together 1 TBSP balsamic vinegar (we sent more) and a large drizzle of olive oil.



## 5 TOSS SALAD

Add arugula to bowl with dressing and toss to combine. Season with salt and pepper.



## 6 PLATE AND SERVE

Top flatbreads with salad and sprinkle with walnuts. Tear basil leaves from stems and scatter over top. Cut into slices and serve.

## STUNNING!

Tomatoes in all their glory are one of the true treasures of summer.

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