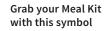




# Panzanella-Style Salad & Basil Pesto with Garlicky Croutons & Parmesan Cheese















Ciabatta



**Basil Pesto** 



Spinach & Rocket



Parmesan Cheese





Dive into the Mediterranean with our panzanella-style salad featuring basil pesto, garlicky croutons, and Parmesan cheese.

**Pantry items** 

Olive Oil, Butter, Balsamic Vinegar

SJN



## Before you start

Wash your hands and any fresh food.

#### You will need

Large frying pan

## Ingredients

	2 People
olive oil*	refer to method
snacking tomatoes	1 punnet
cucumber	1
garlic	1 clove
bake-at-home ciabatta	1
butter*	20g
basil pesto	1 medium packet
balsamic vinegar*	drizzle
spinach & rocket mix	1 medium bag
Parmesan cheese	1 medium packet
-	

<sup>\*</sup>Pantry Items

#### Nutrition

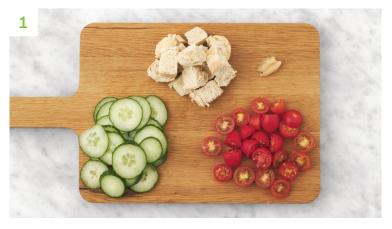
Avg Qty	Per Serving	Per 100g
Energy (kJ)	1857kJ (443Cal)	617kJ (147Cal)
Protein (g)	12.9g	4.3g
Fat, total (g)	27.4g	9.1g
- saturated (g)	9.8g	3.3g
Carbohydrate (g)	34.8g	11.6g
- sugars (g)	3.3g	1.1g
Sodium (mg)	653mg	217mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Get prepped

- Halve snacking tomatoes. Thinly slice cucumber into rounds. Finely chop garlic.
- Cut or tear bake-at-home ciabatta into bite-sized chunks.



## Make the garlic croutons

- In a large frying pan, heat a generous drizzle of olive oil over medium-high heat. Cook ciabatta, tossing, until golden and slightly crispy, 5-6 minutes.
- Add garlic and the butter and cook, tossing, until fragrant, 1 minute.
  Season with salt and pepper.



## Toss the salad

- In a large bowl, combine **basil pesto** and a drizzle of **balsamic vinegar**.
- To the bowl with the dressing, add snacking tomatoes, cucumber, spinach & rocket mix and croutons. Toss to combine. Season to taste.

TIP: Toss the salad just before serving to keep the leaves and croutons crisp.



## Serve up

- Transfer panzanella-style salad to a serving bowl.
- Sprinkle over Parmesan cheese to serve. Enjoy!

### Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate



Scan here if you have any questions or concerns



