



# Panzanella-Style Salad & Basil Pesto

with Garlicky Croutons & Parmesan Cheese

Grab your Meal Kit with this symbol



Snacking Tomatoes



Cucumber



Garlic



Bake-At-Home Ciabatta



Basil Pesto



Spinach & Rocket Mix



Parmesan Cheese

Prep in: **15 mins**  
Ready in: **15 mins**

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

\*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](https://www.hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## Get prepped

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



## 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.



## 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**.



## Serve up

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

## Rate your recipe

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