

# Apple & Parmesan Green Salad with Almonds & Balsamic Dressing

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Roasted Almonds





**Baby Spinach** 







Balsamic Vinaigrette Dressing

Prep in: 5 mins Ready in: 10 mins

The classic pairing of apple and Parmesan gets an upgrade with the addition of almonds, cucumber and parsley. Finish it off with a drizzle of balsamic dressing.

**Pantry items** Olive Oil

# Before you start Wash your hands and any fresh food.

#### Ingredients

	2 People
olive oil*	refer to method
cucumber	1
apple	1
roasted almonds	1 medium packet
parsley	1 bag
baby spinach leaves	1 medium bag
Parmesan cheese	1 medium packet
balsamic vinaigrette dressing	drizzle

<sup>\*</sup>Pantry Items

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1129kJ (270Cal)	<b>549kJ</b> (131Cal)
Protein (g)	8.8g	4.3g
Fat, total (g)	21.2g	10.3g
- saturated (g)	4.3g	2.1g
Carbohydrate (g)	10.9g	5.3g
- sugars (g)	9.4g	4.6g
Sodium (mg)	294mg	143mg

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

- Thinly slice **cucumber** into half-moons.
- Thinly slice **apple** into wedges.



## Prep the garnishes

• Roughly chop roasted almonds and parsley leaves.



#### Toss the salad

 In a medium bowl, combine baby spinach leaves, Parmesan cheese, cucumber, apple, a pinch of salt and pepper and a drizzle of olive oil.



# Serve up

- Transfer apple and Parmesan green salad to a serving dish.
- Drizzle with some balsamic vinaigrette dressing.
- Sprinkle with almonds and parsley to serve. Enjoy!

