



Cherry Tomato & Parmesan Green Salad

with Balsamic Dressing & Flaked Almonds

Grab your Meal Kit with this symbol



Snacking Tomatoes



Balsamic Vinaigrette Dressing



Baby Spinach Leaves



Parmesan Cheese



Flaked Almonds

Prep in: **10 mins**
Ready in: **10 mins**

They say the simple things are often the best, which is why this side salad is one of the best, easiest salads you'll ever make! Our balsamic dressing turns the flavour factor up, while flaked almonds add a superb crunch to every bite.

Pantry items

Olive Oil

Before you start

Wash your hands and any fresh food.

You will need

Large frying pan

Ingredients

	2 People
snacking tomatoes	1 punnet
balsamic vinaigrette dressing	drizzle
baby spinach leaves	1 small bag
Parmesan cheese	1 medium packet
flaked almonds	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	815kJ (195Cal)	566kJ (135Cal)
Protein (g)	7g	4.9g
Fat, total (g)	16.4g	11.4g
- saturated (g)	3.7g	2.6g
Carbohydrate (g)	4.3g	3g
- sugars (g)	1.9g	1.3g
Sodium (mg)	286mg	199mg

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.



Prep the tomatoes

- Halve **snacking tomatoes**.



Combine the dressing

- In a medium bowl, combine **balsamic vinaigrette dressing** and a pinch of **salt** and **pepper**.



Toss the salad

- To the bowl, add **baby spinach leaves**, **tomatoes** and half the **Parmesan cheese**. Toss to coat

TIP: Combine the salad in a serving dish to save on washing up!



Serve up

- Transfer salad to a serving dish.
- Top with **flaked almonds** and remaining Parmesan to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



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