



Pesto Mozzarella & Nectarine Grilled Flatbread with Tomato Salad

Grill

Veggie

30 Minutes



Fresh Mozzarella



Arugula and Spinach Mix



Basil



Baby Heirloom Tomatoes



Mini Cucumber



Flatbread



Red Wine Vinegar



Nectarine



Basil Pesto



Balsamic Glaze



Parmesan Cheese, shredded

HELLO NECTARINE

This sweet stone fruit pairs deliciously with savoury ingredients!

Start here

- Before starting, wash and dry all produce.
- Lightly oil the grill.
- While you prep, preheat one side of the grill, to 400°F over medium heat.

Bust Out

Baking sheet, large bowl, whisk, small bowl

Ingredients

	2 Person	4 Person
Fresh Mozzarella	125 g	250 g
Arugula and Spinach Mix	56 g	113 g
Basil	7 g	14 g
Baby Heirloom Tomatoes	113 g	227 g
Mini Cucumber	66 g	132 g
Flatbread	2	4
Red Wine Vinegar	1 tbsp	2 tbsp
Nectarine	135 g	270 g
Basil Pesto	½ cup	1 cup
Balsamic Glaze	2 tbsp	2 tbsp
Parmesan Cheese, shredded	¼ cup	½ cup
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1

Prep

Cut **cucumber** into ¼-inch rounds. Halve **tomatoes**. Cut four sections off **nectarine**, avoiding pit, then cut into ¼-inch slices. Pick **basil leaves** from stems. Add **nectarine slices** and **½ tbsp balsamic glaze** (dbl for 4 ppl) in a small bowl. Toss to combine.



4

Grill flatbreads

Add the **flatbreads** to the side of the grill that is off. Close lid and grill until **cheese** is melted and **flatbreads** are crispy, 5-8 min. (**NOTE:** Cooking the flatbreads on indirect heat allows the cheese to melt and the crust to crisp without burning.)



2

Marinate veggies

Whisk together **vinegar**, **¼ tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**. Add **tomatoes** and **cucumbers**, then toss to coat. Set aside.



5

Assemble salad

Add **arugula and spinach mix** to the bowl with **tomatoes** and **cucumbers**. Toss to combine.



3

Assemble flatbreads

Add **flatbreads** to a baking sheet. Working directly on the baking sheet, spread **pesto** over **each flatbread**, then top with **marinated nectarines**. Sprinkle with **Parmesan** and tear the **mozzarella** over top. (**NOTE:** You will be grilling the flatbreads directly on the grill. The baking sheet is used for assembly and transferring flatbreads to the grill.)



6

Finish and serve

Cut the **flatbreads** into quarters, then drizzle with **remaining balsamic glaze**. Tear the **basil** over top. Divide among plates and serve with **salad** on the side.

Dinner Solved!