



Caprese Style Baguette

Serves 2

Lunch 10 – 15 mins



Baguette



Tomato



Mozzarella



Green Pesto



Salad Leaves



Balsamic Glaze

Pantry Items: Salt, Pepper, Butter (Optional), Oil



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2024-W44

Before you start

Our fruit, veg and herbs need a wash before you use them!
We recommend reading the recipe in full before beginning to cook.

Wash hands before and after handling ingredients. Wash fruit and veg, but not meat. Use different utensils for raw and ready-to-eat foods or wash these in between uses.

Ingredients

	Quantity
Baguette	2 units
Tomato	2 units
Mozzarella	125 g
Green Pesto	30 g
Salad Leaves	40 g
Balsamic Glaze	1 sachet

Nutrition

	Per serving	Per 100g
for uncooked ingredients	308.5 g	100 g
Energy (kJ/kcal)	2389.1 kJ/ 571 kcal	774.4 kJ/ 185.1 kcal
Fat (g)	20.7 g	6.7 g
Sat. Fat (g)	9.3 g	3 g
Carbohydrate (g)	72.3 g	23.4 g
Sugars (g)	10.8 g	3.5 g
Protein (g)	25 g	8.1 g
Salt (g)	2.4 g	0.8 g

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Thinly slice the **tomato**.
- Drain and thinly slice the **mozzarella**.
- Halve the **baguettes** lengthways. **Butter** the **bread** if you like.
- Pop the **baguettes**—cut-side up—into the oven to warm through, 2-3 mins.

TIP: To avoid turning on your oven, you can warm the baguette in the toaster instead.

Assemble the Sandwich

- Spread the **pesto** onto the cut side of the base of each **baguette**.
- Top with the **salad leaves** (as much or as little as you like).
- Lay the **tomato**, then the **mozzarella** on top of the salad.
- Drizzle some **oil** and the **balsamic glaze** over the top.
- Season with **salt** and **pepper**. Sandwich closed with the top **half** of the **baguette**.

Slice and Serve

- To serve, slice each **baguette** in **half** widthways.
- Divide between plates.
- Serve any remaining salad on the side.

Enjoy!